

singlefile *Wines*

— GREAT SOUTHERN —
WESTERN AUSTRALIA

TASTING NOTES

2019 Singlefile Family Reserve Chardonnay

Great Southern, Western Australia



VINEYARD & WINEMAKING

The 2019 fruit, harvested by hand on 30th March, was chilled overnight, then whole bunch pressed and fermented in 40% new and 60% one year old French oak barriques from the Francois Freres, Seguin Moreau and Ermitage cooperages. The wine spent nine months in oak with partial (~10% malolactic fermentation to develop mouth feel), with lees stirring occurring at weekly intervals during the first six months.

THE WINE

This wine has aromas of intense grapefruit and white peach with a touch of orange blossom. The palate experiences a concentration of citrus and stone fruit with a touch of creamy nutty texture due to a partial malo-lactic fermentation. The wine is effortlessly mouth filling with a delicate balance of fruit and acidity and a long lingering finish. A wine of both power and finesse, it is well suited to rich poultry or creamy shellfish dishes with sautéed vegetables.

TECHNICAL SPECIFICATIONS

Alc: 13.2%

pH: 3.33

TA: 7.4 g/L

Cellaring: 15 to 20 years