

# singlefile *Wines*

— GREAT SOUTHERN —  
WESTERN AUSTRALIA —

## TASTING NOTES

### 2019 Singlefile Family Reserve Chardonnay

*Great Southern, Western Australia*



#### VINEYARD & WINEMAKING

The 2019 chardonnay fruit, harvested by hand on 30<sup>th</sup> 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 ten 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.

*“Top Chardonnay in Show, Winestate Magazine,  
Mar/Apr 2021”*

#### TECHNICAL SPECIFICATIONS

**Alc:** 13.2%

**pH:** 3.33

**TA:** 7.4 g/L

**Cellaring:** 15 to 20 years