



singlefile

2024 Singlefile Family Reserve Denmark Pinot Noir

DENMARK, GREAT SOUTHERN

Vineyard & Winemaking

The Singlefile vineyard is in the Denmark subregion of the Great Southern. The vineyard slopes north north-west in fertile well-drained Karri loam soils with abundant micro fauna and flora. It is a very slow ripening vineyard, and fruit tends to maintain its natural acidity while developing flavour ripeness.

This wine is crafted from Burgundian pinot noir clones 777 and D5V12, planted to the Singlefile vineyard by the family in 2013. This 2024 growing season delivered consistent, dry conditions, bringing on harvest about two weeks earlier than usual. Pinot noir was a stand-out variety in this vintage, with the weather encouraging intense varietal flavour development while also ensuring no disease pressures.

Harvested on 9 March 2024, the fruit was picked, gently de-stemmed and then cold soaked for two days. A parcel was barrel fermented and underwent natural fermentation in new French oak, the remainder went to small open fermenters and then to new and used oak. The wine spent eleven months in French oak barriques, 30% new, before it was prepared for bottling. It has been aged in bottle for 9 months prior to release.

The Wine

Deep berry red in the glass, this pinot noir displays lush aromatics of strawberry and raspberry, dried florals, woody herbs and warm spices. Medium weight, and richly flavoured, the wine shows layered varietal characteristics with dark cherry and notes of plum, underlaid by earthy, forest floor elements and a subtle gravelly minerality. This is an elegant but powerful style, with bright balancing acidity and fine tannins, which lends itself to pairing with duck or pork and roasted root vegetables.

New Release

Technical Specifications

Alc: 14.3% pH: 3.66 TA: 4.8 g/L Cellaring: Up to 10 years

