



singlefile

2023 Singlefile Family Reserve Denmark Pinot Noir

SINGLEFILE VINEYARD 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 has been a long-held ambition, since removing merlot from the estate vineyard in 2013 and planting Burgundian pinot noir clones 777 and D5V12.

Harvested on 2 April 2023, 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 eight months in French oak barriques, 35% new, before it was prepared for bottling. It has been aged bottle aged for 18 months prior to release.

The Wine

Berry red in the glass, this pinot noir displays lush aromatics of cherry, forest flowers, bramble and vanilla-scented spices. Light bodied, but richly flavoured, the wine shows layered varietal characteristics with black cherry and dark berries, underlaid by earthy, savoury flavours and whole bunch elements. This is an elegant but powerful style, with balancing natural acidity and fine tannins, which lends itself to pairing with duck or pork and roasted root vegetables.

New Release

Technical Specifications

Alc: 13.9% pH: 3.59 TA: 6.9 g/L Cellaring: Up to 15 years

