



singlefile

2025 Singlefile Great Southern Chardonnay

GREAT SOUTHERN, WESTERN AUSTRALIA

Vineyard & Winemaking

Chardonnay is very well suited to the cool climate environment of the Great Southern wine region. The chardonnay vineyards in this part of Western Australia tend to ripen very slowly, due to the cooler climate, and develop complex flavours while also retaining an elegant natural acidity. The combination of all these elements provide for a lovely balance between richness and vibrancy.

The 2025 season offered consistent temperatures and very little rain, resulting in the chardonnay fruit displaying strong varietal character and great concentration of flavours.

The fruit was harvested in three separate parcels on 26 February, 5 March and 11 March. In each instance, the parcel of fruit was chilled overnight and then fermented in Burgundian oak barriques (approximately 25% new and 75% aged). The chardonnay barrels were lees stirred weekly for the first four months and then left to settle in barrel for a further two months before being prepared for bottling in October 2025.

The Wine

This wine has bright aromas of lemon and white peach, with subtle mealy and struck match characters, supported by oak-derived spice notes. The palate displays a modern styled chardonnay of citrus zest and stone fruit with the use of new oak providing weight, soft texture and notes of warm spice. The wine is bright and mouth filling with a long lingering finish, and ideal to enjoy with roast chicken and pork dishes, risotto, meaty white fish, and shellfish. It will improve with bottle age over the next ten to twelve years.

New Release

Technical Specifications

Alc: 13.7%

pH: 3.31

TA: 6.2 g/L

Cellaring: Up to 12 years

