



# singlefile

## 2024 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. Our chardonnay vineyard sites in this part of Western Australia tend to ripen slowly, developing complex flavours while also retaining an elegant natural acidity which provides for a lovely balance between richness and vibrancy.

The 2024 season brought about a warm spring and summer which resulted in an earlier than usual ripening season and harvest, and chardonnay displaying full varietal flavour.

The 2024 chardonnay fruit was harvested in three separate parcels on 11, 21 and 25 February. In each instance, the parcel of fruit was chilled overnight and then fermented in Burgundian oak barriques (approximately 30% new and 70% aged). The chardonnay barrels were lees stirred weekly for the first four months and then left to settle in barrel for a further four months before being prepared for bottling in November 2024.

### *The Wine*

This wine has bright aromas of lemon curd and peach with subtle mealy and struck match characters. The palate displays a modern styled chardonnay of citrus zest and stone fruit with the use of new oak providing a subtle spice character. The wine is bright and mouth filling with a long lingering finish. The acid profile of this year's chardonnay augurs well for its cellaring potential.

### **New Release**

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### *Technical Specifications*

Alc: 13.7%

pH: 3.24

TA: 6.2 g/L

Cellaring: Up to 12 years

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