

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2021 Singlefile Great Southern Chardonnay *Great Southern, Western Australia*

VINEYARD & WINEMAKING

Chardonnay is extremely well suited to the cool climate environment of the Great Southern. Chardonnay from this region tends to ripen slowly, develop complex flavours, while also retaining its natural acidity.

The 2021 season brought about a warm spring which resulted in an early start to ripening. Even temperature days and cold nights helped to retain the natural acidity in the fruit while full flavours developed.

The 2021 fruit, harvested in three parcels on 9th, 18th and 19th March 2021, was chilled overnight and then fermented in 25% new and 75% one year old French oak barriques. The chardonnay barrels were lees stirred weekly for four months and matured in barrel for a total of six months before being bottled in late September 2021.

THE WINE

This wine has bright aromas of citrus and nectarine with a subtle mealy character. The palate displays a modern styled chardonnay of citrus zest and stone fruit with the use of new oak providing subtle spice characters. The wine is bright and mouth filling with a long lingering finish.

93 points, Wine Showcase Magazine, Dec 2021

TECHNICAL SPECIFICATIONS

Alc: 13.3% pH: 3.38 TA: 6.6 g/L Cellaring: Up to 12 years

