



singlefile

2025 Singlefile Great Southern Riesling

GREAT SOUTHERN, WESTERN AUSTRALIA

Vineyard & Winemaking

The 2025 growing season delivered ideal ripening conditions for growing premium riesling in the Great Southern. Spring and summer offered even temperatures and very little rain, resulting in the riesling harvest being slightly earlier than normal.

On 10 March 2025, the parcels of fruit were picked and brought into the winery, the free run juice undergoing a long and slow cold fermentation in stainless steel immediately after the pressing. This ensured the pristine floral and citrus fruit characters were preserved. The wine then underwent very gentle lees stirring to add subtle texture before preparation for bottling. It was bottled in July 2025.

The Wine

The colour is bright and pale gold, and the wine is highly perfumed with apple blossom, citrus peel and lemon, with distinct mineral aromas. On the palate there are some delicate honey notes, quickly balanced by flavours of crunchy Granny Smith apples, lime sherbert and citrus peel, with subtle minerality. This is a dry riesling which finishes with mouthwatering acidity and a lingering fruit presence and the light lees work adds an elegant, softly textured mouthfeel. With time in the bottle, the wine will develop pronounced minerality and richness, while retaining its refreshing acidity. Is it a great match for spicy Asian cuisine or delicate seafood.

New Release

Technical Specifications

Alc: 12.5%

pH: 2.93

TA: 7.2 g/L

rs: 3.9 g/L

Cellaring: Up to 15 years

