



singlefile

2025 Singlefile Great Southern Rosé

GREAT SOUTHERN, WESTERN AUSTRALIA

Vineyard & Winemaking

This is an elegant, dry, Provence styled rosé produced from the Mediterranean varietal sangiovese. We have found the Mediterranean varietals to be well suited to this style of rosé where balancing fruit flavours, savouriness, natural acidity and colour are all important factors to producing premium rosé.

The sangiovese grapes were picked on 19 March 2025. The parcel of fruit was brought to the winery and gently destemmed and crushed directly into the press with approximately two hours of skin contact occurring prior to a gentle pressing.

The free run juice was handled oxidatively and remained on full solids for two days before rough racking and the introduction of an indigenous yeast to initiate fermentation, with 10% of the wine fermented in 3-year-old oak barrels. Following a slow and cool fermentation, the wine was rested on its lees for four months prior to final blending and preparation for bottling.

The Wine

Delicate pink in colour, this is a contemporary Provence styled dry rosé with nuanced and inviting aromatics of cranberry, orange zest and spice. It is a refreshing style with a subtle textural mouthfeel. Flavours of tart rhubarb and custard, sour cherry, clove and burnt orange lead to a persistent, textural and dry finish. A perfect drink for the Australian summer, and ideal as a partner to charcuterie, salmon, and light Mediterranean fare.

New Release

Technical Specifications

Alc: 13.4%

pH: 2.95

TA: 6.2 g/L

Cellaring: 5 years

