

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2023 Singlefile Great Southern Rosé *Great Southern, Western Australia*

VINEYARD & WINEMAKING

This is a more serious, 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 flavour, savouriness, natural acidity and colour are all important factors to producing premium rosé.

The grapes were picked on 19 April 2023. They were gently destemmed and crushed directly into the press with approximately two hours of skin contact occurring prior to a gentle press. The free run juice was handled oxidatively and remained on full solids for three days before rough racking and the introduction of an indigenous yeast to initiate fermentation. Following a slow and cool fermentation, the wine was rested on its lees in stainless steel tank for three months prior to preparation for bottling.

THE WINE

Pale salmon pink in colour, this is a contemporary Provence styled dry rosé. It has nuanced and delicate flavours of cranberry, orange skin and spices. It is a refreshing style with a long flavour and subtle textural mouthfeel with cherry, clove and burnt orange elements and a persistent, textural and dry finish. A perfect drink for the Australian summer.

94 points, Wine Showcase, March 2024

TECHNICAL SPECIFICATIONS

Alc: 13.1% pH: 3.24 TA: 4.8 g/L Cellaring: 5 years

