

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2024 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 flavour, savouriness, natural acidity and colour are all important factors to producing premium rosé.

The grapes were picked on 28th February. The parcel of fruit was 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. Following a slow and cool fermentation, the wine was rested on its lees in stainless steel tank for four 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.

95 points, Top Ranked Rosé, Stuart Knox, The Real Review, Oct 2024

TECHNICAL SPECIFICATIONS

Alc: 12.7% pH: 3.16 TA: 5.9 g/L Cellaring: 5 years

