



singlefile

2025 Singlefile Great Southern Semillon Sauvignon Blanc

GREAT SOUTHERN, WESTERN AUSTRALIA

Vineyard & Winemaking

The 2025 vintage in the Great Southern was characterised by dry weather and very consistent growing conditions, ideal for aromatic varieties such as semillon and sauvignon blanc. The fruit was picked at the optimal time to produce a fresh and aromatic wine that showcases the best varietal characteristics in this classically Western Australian blend.

The sauvignon blanc was picked early on 26 February 2025 and the semillon was picked before dawn on 5 March 2025. Both varieties were gently de-stemmed and crushed. A light pressing followed, with the free run juice separated and fermented in stainless steel tanks. The parcels of semillon and sauvignon blanc were kept separate throughout. The fermentation was carried out at 15°C for 13 days. On 20 March, the wines were racked off their lees and blending trials were carried out to produce what we considered to be the best possible semillon and sauvignon blanc blend.

With the goal of producing a dry, fresh styled wine with good structure and a nice length of flavour, the final blend was approximately 60% semillon and 40% sauvignon blanc.

The Wine

The colour is pale, bright and glistening. The wine displays powerful aromatics with guava and gooseberry, fresh green pea, and secondary floral and mineral aromas. The palate shows a subtle textural mouthfeel with pleasant roundness and flavours of zesty citrus and snow pea with minerality and spice. Fruit flavours linger on the palate and the wine has a long, refreshing finish.

New Release

Technical Specifications

Alc: 12.9%

pH: 3.05

TA: 6.1 g/L

Cellaring: 5 years

