



# singlefile

## 2025 Singlefile Great Southern Vermentino

GREAT SOUTHERN, WESTERN AUSTRALIA

### *Vineyard & Winemaking*

The 2025 vintage in the Great Southern was characterised by dry conditions over the growing season, ensuring the fruit developed slowly with good flavours. This wine is a blend of Mount Barker and Frankland River fruit, from vineyard sites that consistently produce a style of vermentino with great purity, lovely refreshing acidity and well-developed varietal flavours.

The vermentino grapes were picked and left on their skins for approximately eight hours before being pressed to a small stainless-steel tank. A long, slow, cold fermentation followed to preserve the delicate fruit characters. The wine was racked off its lees straight after fermentation to help retain its subtle texture and floral notes. It was bottled in July 2025.

### *The Wine*

The wine displays hints of sea spray, and subtle florals and spice, with lifted citrus aromatics. The mouth feel is softly textural with a briny, oyster-shell minerality, soft citrus, and some savoury, roast hazelnut tones. A refreshing finish with citrus pith acidity and subtle brine lingers beautifully on the palate. This wine can be enjoyed as an aperitif but shows its best with food and is well suited to complement seafood and light Mediterranean cuisine. It will develop further in the bottle over the next eight years.

### *New Release*

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### *Technical Specifications*

Alc: 11.5%

pH: 3.04

TA: 6.1 g/L

Cellaring: Up to 8 years

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