

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2021 Singlefile Single Vineyard Mount Barker Fumé Blanc *St Werburgh's Vineyard Mount Barker, Great Southern*

VINEYARD & WINEMAKING

This wine is a sophisticated expression of sauvignon blanc made in the traditional Bordeaux style of the Pessac-Léognan / Graves sub-regions. The fruit is from the St Werburgh's vineyard in Mount Barker. The fruit was picked in March 2021, it was crushed, settled and inoculated with an indigenous yeast strain in tank to ensure the fruit purity was maintained. Approximately 20% was transferred to new Bordeaux oak barriques with the remaining wine completing fermentation in a stainless steel tank on lees for three months. This balances the fruit purity with the trademark spice, texture and softness of a barrel fermented sauvignon blanc.

Fumé Blanc was a name first used in the late nineteen sixties in Napa Valley, California, by vintner Robert Mondavi to denote a style of sauvignon blanc which had received oak treatment. The name is now widely used for oaked sauvignon blanc dominant wines.

THE WINE

The wine has complex aromas that hint at spice, straw, snow pea and subtle grassiness. The mouth feel is elegant and textural due to the partial oak treatment which softens the palate and adds a refined complexity. This wine shows its best with food and is well suited to complement oven-roasted chicken and vegetable style dishes.

New Release

TECHNICAL SPECIFICATIONS

Alc: 12.4% pH: 3.31 TA: 6.9 g/L Cellaring: 8 years

