

singlefile *Wines*

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2022 Singlefile Single Vineyard Porongurup Fumé Blanc *Misery Hill Vineyard Porongurup, 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 was produced at the Misery Hill vineyard, established in 1989, in the Porongurup sub-region of the Great Southern.

The fruit was picked in late March 2022. It was crushed, with the free run juice then sent to a stainless-steel tank. When the juice had settled, indigenous yeasts were introduced to start the fermentation process. Starting the fermentation in tank ensures the fruit purity is maintained. After fermentation was established, about one quarter of the juice was transferred to new Bordeaux oak barriques to complete fermentation in barrel. The remaining wine stayed in tank and on its lees for about three months. The two parcels were then blended together and prepared for bottling.

This approach balances the aromatics and fruit purity from stainless-steel tank with the trademark spice, texture and palate softness of barrel fermented sauvignon blanc. It produces a sophisticated, food friendly style. *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, passionfruit and subtle grassiness. The mouth feel is elegant and textural due to the partial oak treatment which adds a refined complexity. This wine shows its best with food and is well suited to complement oven-roasted chicken and vegetable style dishes. The wine will improve with age for up to eight years.

New Release

TECHNICAL SPECIFICATIONS

Alc: 12.3% pH: 3.31 TA: 6.7 g/L Cellaring: 8 years

