

# singlefile *Wines*

— GREAT SOUTHERN  
WESTERN AUSTRALIA —

## TASTING NOTES

### NV Singlefile Chardonnay Pinot Noir Sparkling *Great Southern and Pemberton, Western Australia*

#### VINEYARD & WINEMAKING

As a recognised Chardonnay and Pinot Noir producer, we take the opportunity to showcase our chardonnay and pinot noir in a premium sparkling style very seriously.

The natural acidity and flavour profile of both chardonnay and pinot noir from the cooler vineyard sites in Western Australia are well suited to the production of premium sparkling wine.

Our sparkling wine is made in the *Méthode Traditionnelle* or *Méthode Champenoise* method where the secondary fermentation occurs in the bottle, making each bottle unique. This approach respects the same traditions of champagne production.

The Singlefile non-vintage (NV) sparkling is a blend of fruit from the Great Southern and Pemberton regions of Western Australia over seven vintages – 2015 to 2021. The final varietal composition is 84% chardonnay and 16% pinot noir. The wine rests on its lees for 18 months. We focus on crafting a Singlefile house style that is pristine and expressive, with subtle sophistication and complexity.

#### THE WINE

This sparkling wine has delicate aromas of flint, citrus, honey, and almond nougat, reflecting the time spent on lees. It has a soft mousse when poured into the glass. On the palate it has a fine bead and an elegance due to the natural acidity which presents as crisp freshness of Granny Smith apples and citrus zest. It also shows some subtle complexity. This wine is perfect with lemon drizzled oysters or scrambled eggs with crème fraîche and smoked salmon for a festive breakfast.

*New Release – Dosage July 2022*

#### TECHNICAL SPECIFICATIONS

Alc: 12.5% pH: 3.17 TA: 7.2 g/L rs: 3.0 g/L Composition: 84% Chardonnay, 16% Pinot Noir

