

# singlefile *Wines*

— GREAT SOUTHERN  
WESTERN AUSTRALIA —

## TASTING NOTES

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

#### VINEYARD & WINEMAKING

As a recognised chardonnay and pinot noir wine producer, it is opportune to showcase our chardonnay and pinot noir in a premium sparkling wine style. The natural acidity and flavour profile of both chardonnay and pinot noir from the cooler vineyard sites are well suited to the production of premium sparkling wine.

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

This sparkling wine is a blend of seven vintages of chardonnay and pinot noir, from 2015 to 2021. The final varietal composition is 84% chardonnay and 16% pinot noir.

Following secondary fermentation, the wine was rested on its lees for over three years, with the aim to add layers of sophistication and complexity to this pristine and expressive wine style.

#### THE WINE

This sparkling wine has delicate aromas of flint, citrus, honey, and subtle nuttiness, reflecting the multiple vintages and the time spent on lees. It has a soft mousse when poured into the glass. On the palate it has a fine bead and refreshing natural acidity which presents as crisp Granny Smith apple and citrus zest flavours, supported by delicate yeasty character which adds a subtle complexity. The finish is crisp and dry, with lingering citrus flavours. This wine is perfect as an aperitif, with lemon drizzled oysters, or even scrambled eggs and smoked salmon for a festive 'champagne' breakfast.

*New Release*

#### TECHNICAL SPECIFICATIONS

Dosage: **May 2025** Alc: **12.5%** pH: **3.17** TA: **7.2 g/L** rs: **3.0 g/L**

