

singlefile *Wines*

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2023 Singlefile 'The Pamela' Porongurup Riesling *Misery Hill Vineyard Porongurup, Great Southern*

VINEYARD & WINEMAKING

The Porongurup sub-region of the Great Southern has developed a reputation for producing world class rieslings in recent years. Fruit for 'The Pamela' is from the mature riesling vines at Misery Hill Vineyard which was established on the north east corner of the Porongurup range. The 27-year-old vineyard is approximately 350m above sea level, is in a natural rain shadow (from the near-by Porongurup range) and has a northern aspect on lateritic soils. This cool site with minimal rainfall creates the pristine environment for mature riesling vines to thrive.

The 2023 growing season delivered ideal growing conditions with good rainfall over winter. Spring was reasonably dry, and summer held slightly cooler temperatures which allowed for the ideal riesling flavours to develop while retaining beautiful natural acidity.

The winemaking was focussed on simply preserving the delicate flavours and aromas from the fruit and allowing the vineyard's sense of place to shine through.

THE WINE

Pale quartz in colour this wine shows beautiful lemon sherbet and lime zest aromatics with subtle hints of sea-salt and a talc, chalky minerality that will develop further in bottle. The acidity is tight knit whereby the palate is characterised by the natural acidic drive, with lime flavours flowing through the length of the palate. There is superb drive, length and balance to this wine. It will develop further over 20 years.

Pre-Release

TECHNICAL SPECIFICATIONS

Alc: 11.7% pH: 3.10 TA: 6.9 g/L rs: 0.2 g/L Cellaring: Up to 20 years

