



singlefile

2025 Singlefile Single Vineyard Albany Fumé Blanc

CHESTER PASS VINEYARD ALBANY, GREAT SOUTHERN

Vineyard & Winemaking

This wine is a sophisticated expression of sauvignon blanc made in the traditional Bordeaux style of the Pessac-Léognan / Graves subregions. The name - *Fumé Blanc* - is now widely used to describe oaked sauvignon blanc dominant wines. The fruit is from the Chester Pass vineyard in the Albany subregion of the Great Southern. One of the most southerly vineyard sites in Western Australia, the tempering effect of the Southern ocean provides ideal conditions to grow sauvignon blanc expressing full varietal flavours.

The fruit was picked in early March 2025. It was crushed, with the free run juice sent to a stainless-steel tank. When the juice had settled, cultured yeasts were introduced and once fermentation had started, approximately three quarters of the juice was transferred to new Bordeaux oak barriques to complete the fermentation in oak. The remaining wine stayed in tank and on its lees for over three months. The two parcels were then blended and prepared for bottling.

This approach balances the delicate aromatics and fruit purity from fermenting in stainless-steel tank with the trademark spice, texture and palate weight of barrel fermented sauvignon blanc. It produces a sophisticated, food friendly style.

The Wine

The wine displays enticing aromatics of green herbs and citrus, with subtle spice notes. The palate shows vibrant grapefruit and lemon, with a little passionfruit and the brightness of crisp snow pea. Deftly handled oak offers soft texture and some gentle spice flavours, with lingering richness on the finish. This wine shows its best with food and is well suited to complement richer vegetable dishes, and white meat or seafood with a fresh herb sauce. The flavour of the wine is best showcased when served at 10-13°C. This wine will develop further in bottle over the next eight years.

94 points, Barry Weinman, Fine Wine Club, October 2025

Technical Specifications

Alc: 13.0% pH: 3.15 TA: 6.6 g/L Cellaring: 8 years

