



singlefile

2024 Singlefile Single Vineyard Mount Barker Pinot Noir

MOORE RIVER VINEYARD MOUNT BARKER, WESTERN AUSTRALIA

Vineyard & Winemaking

The pinot noir grape variety is very well suited to the cool climate terroir of the Mount Barker subregion of the Great Southern. This parcel of fruit is from the established Moore River Vineyard, which consistently presents strong varietal characters.

The 2024 season delivered warmer, dry weather throughout the growing season, leading to harvest about a month earlier than usual. The warmer conditions have resulted in a darker, more brooding styled pinot noir.

The fruit was harvested between 6-11 March 2024. It was picked, gently de-stemmed and then cold soaked for two full days. A parcel was barrel fermented and underwent natural fermentation in new French oak, the remainder went to small open fermenters and later to new and seasoned oak. The wine spent approximately eleven months in French oak 225L barriques, 30% new. It was then prepared for bottling in early February 2025.

The Wine

A medium bodied pinot noir with lifted aromas of red cherries, dark florals and baking spices, as well as complex vegetal forest floor aromas. These characters follow through on the palate, with some support from oak, which presents nicely in the background, and subtle herbal notes. The wine has a medium palate weight, and a softly textured mouth feel with delicate, smooth tannins and bright natural acidity. The wine finishes with good length of flavour and a dry, spiced finish. It is well suited to complement game or light red meat dishes, and cellaring will encourage development of further earthy complexity.

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

Technical Specifications

Alc: 13.7% pH: 3.57 TA: 5.1 g/L Cellaring: Up to 10 years

