



# singlefile

## 2023 Singlefile Single Vineyard Porongurup Pinot Noir

MISERY HILL VINEYARD PORONGURUP, WESTERN AUSTRALIA

### *Vineyard & Winemaking*

The pinot noir grape variety is well suited to the cool climate and high-altitude environment of the Porongurup subregion of the Great Southern. The Misery Hill vineyard is on the northeast slopes of the Porongurup range and, at 320m above sea level, is one of the most elevated vineyard sites in Western Australia. The established vineyard, planted in 1996, benefits from a cool micro-climate without too much rain pressure which is ideal for the delicate pinot noir grape variety.

2023 delivered a wet winter with spring being reasonably dry. Even temperature days and cold nights helped to retain the natural acidity in the fruit and allowed full flavours to develop and to produce the quintessential characters of a premium pinot noir.

The fruit was picked on 16 March 2023. A parcel was gently de-stemmed and crushed into a small open fermenter, with another parcel chilled overnight and whole-bunch pressed to oak. After fermentation all of the wine went to French (Burgundian) oak barriques (approximately 30% new, the remainder one year old), where it spent seven months maturing before it was prepared for bottling.

### *The Wine*

A seductive, savoury styled pinot with lifted aromas of sour cherries, spices and subtle whole bunch characters. These characters follow through to the palate with a moreish, medium weight and textured mouth feel. The wine also displays forest floor notes, soft, silky tannins and a long finish. Oak sits in the background. A delicate and refined pinot noir, this wine is well suited to complement game meat dishes.

**94 points, Wine Showcase Magazine, March 2024**

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### *Technical Specifications*

Alc: 13.3%      pH: 3.48      TA: 4.8 g/L      Cellaring: Up to 12 years

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