

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2022 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 environment of the Porongurup sub-region of the Great Southern. Misery Hill vineyard is on the north east slopes of the Porongurup range and at 320m above sea level is one of the most elevated vineyard sites in Western Australia. Planted in 1996, the Misery Hill vineyard benefits from a cool micro-climate without too much rain pressure, ideal for the delicate pinot noir variety.

2022 delivered a wet winter with spring being reasonably dry. Even temperature days and cold nights helped to retain natural acidity in the fruit and allowed full flavours to develop and to produce the quintessential characters of premium pinot noir.

The fruit was picked on 15th March 2022. A parcel was gently de-stemmed and crushed into small open fermenters, with another parcel chilled overnight and whole-bunch pressed to oak. After fermentation all of the wine went to French (Burgundian) oak barriques (28% 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, herbs and spices. These characters follow through on the palate with a moreish, medium weight and textured mouth feel with forest floor characters, 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.

Pre-Release

TECHNICAL SPECIFICATIONS

Alc: 12.7% pH: 3.82 TA: 5.0 g/L Cellaring: Up to 10 years

