



singlefile

2024 Singlefile Single Vineyard Porongurup Pinot Noir

QUIN 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 Quin vineyard is on the northern slopes of the Porongurup range at approximately 300m above sea level. The established vineyard, on granitic gravel loam soils, benefits from a cool microclimate without too much rain pressure. This site showcases a more delicately styled expression of the variety.

2024 delivered a warmer, dry growing season bringing on harvest about three weeks earlier than usual. Pinot noir was a stand-out variety for this vintage, with the relatively warmer vintage encouraging intense varietal flavour.

The fruit was picked on 26 February 2024. A parcel was gently de-stemmed and crushed into a small open fermenter, with another parcel chilled overnight, then de-stemmed and crushed with some whole bunches added back. After fermentation the wine went to French (Burgundian) oak barriques (approximately 30% new, the remainder one year old), and was matured for eleven months before it was prepared for bottling.

The Wine

A seductively styled pinot with lifted aromas of raspberry, warm spice and subtle whole bunch characters. These characters follow through to the palate with flavours of sour cherry, earthy forest floor notes, and hints of game savouriness and wild herb. Oak is gently present in the background. A delicate but complex wine, with a softly textured mouth feel and fine, drying tannins leading to a long finish. This wine is well suited to complement game meat and mushroom dishes, and will develop in savoury depth with further time aging in the bottle.

93 points, Ray Jordan's Top 100 Reds of 2025, August 2025

Technical Specifications

Alc: 13.8% pH: 3.53 TA: 5.3 g/L Cellaring: Up to 12 years

