

singlefile Wines

GREAT SOUTHERN
WESTERN AUSTRALIA

TASTING NOTES

2018 Singlefile 'Small Batch' Pinot Noir

Denmark, Great Southern

SINGLEFILE SMALL BATCH COLLECTION

We would like to introduce you to a project that we have been working on for a few years that we can now share with you - the Singlefile 'Small Batch' Collection. From time to time we see small parcels of fruit that stand out in the vineyard or winery and this project gives us the opportunity for those small parcels to have their own voice. It may be a barrel or two, an unusual variety, a particular clone or even a section of the vineyard that ripens differently - we don't necessarily wish to define rules other than to presume these will be 'one-off' wines, will be made with minimal intervention and only when we see something unique or special. The 'X' on the label represents the chalk marking made on the first barrels set aside for this project.

Small Batch Project: #4

VINEYARD & WINEMAKING

In 2018 a wet winter and typical spring brought about a good start to ripening. Even temperature days and cold nights helped to retain natural acidity in the fruit with a slightly delayed harvest due to the mild weather conditions over February/March.

Produced from fruit planted at the Singlefile Denmark Vineyard, these Burgundian pinot noir clones were selected for their suitability to the cooler climates and rich soils. The viticulture and winemaking techniques used were with the sole purpose of highlighting the unique characteristics of Pinot Noir from this site. Made with minimum effective sulphites, it was not fined and only minimally filtered.

THE WINE

A fuller bodied style pinot with lifted aromas of forest berries, earthiness, spice and funk. These characters follow through on the palate with a medium weight and textured mouth feel with fine tannins and a long finish. This wine is well suited to complement red meat dishes especially duck. Drink now or allow this to continue to develop in the bottle for 15+ years.

94 points, Nick Butler, The Real Review, Sep 2019

TECHNICAL SPECIFICATIONS

Alc: 14.1%

pH: 3.68

TA: 6.2 g/L

Cellaring: 15+ years

