



# singlefile

## 2025 Singlefile 'Small Batch' Arneis

SMALL BATCH PROJECT: #21

### *Vineyard & Winemaking*

Originating in Piedmont, arneis (or "little rascal" in Piedmontese, named due to its difficulty to cultivate) is typically a dry and fuller bodied white wine exhibiting notes of pear, apricot and florals.

There is a small parcel of this varietal grown in the Great Southern – while still relatively new plantings, the long, cool ripening window in the region allows for full fruit ripeness to be achieved while retaining delicate aromatics and natural acidity.

The 2025 growing season delivered ideal ripening conditions in the Great Southern region for the Mediterranean varietals. Spring and summer were quite dry and offered consistent temperatures, which supported even ripening and lovely varietal flavour. Picked on 21 March 2025, the grapes were brought into the winery and gently pressed, with the free run juice undergoing a long and slow cold fermentation in a stainless steel tank. This ensured the delicate varietal characters were preserved.

The wine was bottled in September 2025.

### *The Wine*

The colour is a rich, bright gold, and the aromatics display characters of lemon pith, crunchy pear, white florals and raw almond. The palate is lively and textural, displaying fresh lemon and white nectarine, with a subtle nutty character and a hint of nutmeg spice. The wine finishes with refreshing acidity and delicate fruit flavours which linger on the palate. Some time in bottle will encourage richer secondary characteristics to emerge. Ideally suited to enjoy with buttery scallops, or roast chicken with a herby stuffing.

### *New Release*

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### *Technical Specifications*

Alc: 13.1%

pH: 2.78

TA: 6.6 g/L

Cellaring: 7+ years

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