

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2022 Singlefile 'Small Batch' Old School Chardonnay *Small Batch Project: #17*

VINEYARD & WINEMAKING

We were able to access some small parcels of chardonnay fruit during vintage 2022 which displayed such intensity of flavour that we earmarked them for a one-off Small Batch collection wine. The fruit deserved special treatment to allow the flavours full expression in a bolder, more textural style to shine through.

Harvested in March 2022 at optimal flavour for a rich bold textured Chardonnay, the fruit was picked and chilled overnight. The juice was pressed directly into new 225L Burgundian oak barriques on full solids, for wild fermentation. Malolactic fermentation initiated in the barrels with the lees stirred for 5 months before final barrel selection and then bottling. Our aim is to create a style which captures the texture, fruit richness and viscosity of an 'old school' chardonnay while carefully balancing this with the natural acidity of the fruit.

THE WINE

A tightly packed chardonnay displaying rich fruit flavours and a buttery character from malolactic fermentation. The wine shows a full mouthfeel derived from the lees work and a big French oak influence. The palate has length and drive towards the long finish, with broad intensity. This will improve and develop further in bottle over the next five years.

96 points, Barry Weinman, Fine Wine Club, Sept 2023

TECHNICAL SPECIFICATIONS

Alc: 13.7% pH: 3.35 TA: 6.7 g/L Cellaring: 15+ years

