

singlefile *Wines*

— GREAT SOUTHERN —
WESTERN AUSTRALIA —

TASTING NOTES

2019 Singlefile 'Small Batch' Field Blend Pinot Noir and Pinot Meunier



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: #10

VINEYARD & WINEMAKING

This wine is a field blend of Pinot Noir (approximately 60%) and Pinot Meunier (approximately 40%). Both varieties from the Singlefile Vineyard were hand-picked just after dawn on 19th March 2019. The fruit underwent a whole bunch fermentation which was initiated by using the lees from a recent chardonnay fermentation. The lees were poured over skins and the fruit was saturated in a carbon dioxide environment. The wine was left to ferment "inside the skin" for 35 days (i.e. a total Carbonic Maceration). Post fermentation this wine was aged in old French oak hogsheads.

THE WINE

A light refreshing red wine that displays bright confectioned red cherry flavours and a touch of orange peel (negrini) and subtle spices. The wine has beautiful silky tannins on the palette. Think Beaujolais, think fun with subtle complexity. Even think about chilling in summer. Importantly, don't overthink it!

TECHNICAL SPECIFICATIONS

Alc: 12.7%

pH: 3.48

TA: 6.0 g/L