



# singlefile

## 2021 Singlefile 'The Vivienne' Denmark Chardonnay

SINGLEFILE VINEYARD DENMARK, GREAT SOUTHERN

### *Vineyard & Winemaking*

The 2021 growing season in the Denmark subregion of the Great Southern delivered a warm spring which resulted in an earlier than usual start to ripening. Even temperature days and cold nights helped to retain the natural acidity in the fruit while full flavours developed.

'The Vivienne' Chardonnay aims to capture the essence of our Denmark chardonnay vineyard from multiple perspectives. The chardonnay fruit for the 2021 vintage was harvested by hand in three separate picks from the end of February to 25 March 2021 until fully ripened, with average baumé of 12.0 across the three harvests.

Each parcel of fruit was chilled overnight, before whole bunch pressing direct to new and seasoned French barriques, for fermentation on full solids by natural yeasts. The wine was allowed to mature on lees without sulphur for approximately 5 months with some spontaneous malolactic fermentation taking place. The wine was matured for a total of 10 months in oak before being prepared for bottling. It was bottled on 28 February 2022 and rested in bottle for at least 18 months to allow for bottle age and secondary characters to start to develop.

### *The Wine*

Fine aromatics, reminiscent of floral, citrus and flint, build in intensity as the wine breathes in the glass, to show layers of funky wild ferment and lees-derived complexity. The palate has great depth of flavour, with clarity and poise, all the elements following a long line of mineral acidity. A tightly wound chardonnay of both power and finesse held together along a line of textural precision. A wine with great aging potential.

**97 points, value rosette, James Halliday, 2025 Halliday Wine Companion, Aug 2024**

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### *Technical Specifications*

Alc: 12.9%

pH: 3.10

TA: 7.8 g/L

Cellaring: Up to 20 years

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