

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2023 Singlefile Great Southern Fiano

Great Southern, Western Australia

VINEYARD & WINEMAKING

The 2023 growing season delivered great conditions for growing the lesser known fiano varietal in the Great Southern region. There was good rainfall over winter. Spring was reasonably dry, and summer held slightly cooler temperatures which allowed for the fiano grapes to develop their flavour profile slowly while retaining natural acidity, which is ideal for premium fiano.

We picked the fruit early on 29 March 2023. We sorted the fruit and then pressed the fiano juice. The juice underwent a long and slow cold fermentation in a stainless-steel tank immediately after pressing to preserve the natural fruit characters. When the wine had completed the fermentation, it was racked off its lees. The purpose of this approach is to maintain the subtle textures and crisp finish found in the wine. It was prepared for bottling in September 2023.

THE WINE

A lighter style fiano with lifted aromas of lemon and spice. These aromatics follow through on the palate, enhanced further with a softly textured mouth feel and some subtle nutty flavours on the finish. This wine is well suited to complement light, fresh white meat and seafood dishes. It can be enjoyed now, or allow the wine to continue to develop in the bottle for up to 5 years.

93 points, Wine Showcase, March 2024

TECHNICAL SPECIFICATIONS

Alc: 12.4%

pH: 3.25

TA: 6.0 g/L

Cellaring: Up to 5 years

