

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2022 Singlefile Great Southern Rosé
Great Southern, Western Australia

VINEYARD & WINEMAKING

This is a more serious, dry, Provence styled rosé produced from the Mediterranean varietal of sangiovese. We have found the Mediterranean varietals to be well suited to this style of rosé where balancing fruit flavour, savouriness, natural acidity and colour are key.

The grapes were picked on 12 April 2022. They were gently destemmed and crushed directly into the press with approximately two hours of skin contact occurring prior to a gentle press. The free run juice was handled oxidatively and remained on full solids for five days before rough racking and the introduction of an indigenous yeast to commence fermentation. Following a slow cool fermentation, the wine was rested on its lees in stainless steel tank for three months prior to preparation for bottling.

THE WINE

Pale salmon pink in colour, this is a contemporary Provence styled dry rosé. It has nuanced and delicate flavours of cranberry, orange skin and spices. It is long in flavour and mouthfeel with cherry, clove and burnt orange elements. It provides a persistent, textural and dry finish.

*95 points, Runner-up Best Rosé of 2023, Ray Jordan's 2023 WA Wine Review, Dec 2022
Gold Medal Winner, 2023 International Rosé Championship, Poland, May 2023*

TECHNICAL SPECIFICATIONS

Alc: 12.1% pH: 3.38 TA: 5.2 g/L Cellaring: 5 years

