

# singlefile Wines

— GREAT SOUTHERN  
WESTERN AUSTRALIA —

## TASTING NOTES

### 2021 Singlefile Great Southern Chilled Red *Great Southern, Western Australia*

Given the warm Australian climate, it seemed only natural to explore producing a light red wine that is enjoyed chilled. This Singlefile Great Southern Chilled Red is made in a 'Nouveau style' and has bright, fresh red fruit flavours.

#### VINEYARD & WINEMAKING

This wine is produced from a blend of Pinot Noir and Pinot Meunière. The fruit was hand picked from the home vineyard on 16<sup>th</sup> March 2021. The fruit was chilled overnight and placed into a CO<sub>2</sub> saturated open fermenter and sealed. The fermentation started naturally, involving 100% whole bunch carbonic maceration for approximately six weeks. This is a technique employed in the production of Beaujolais Nouveau wines where the fermentation occurs within the grape berry without maceration of the grapes.

The berries were tasted and tested regularly. The whole bunches were then pressed at approximately 3 Baume with fermentation was then completed in stainless steel tank to dryness. A very small quantity of naturally high acid sparkling Pinot Noir was added to provide some acid lift. The wine was unfinned and lightly filtered prior to bottling.

#### THE WINE

The wine displays the hallmark characteristics of the Nouveau style. Intense, lifted strawberry and confectionary aromatics with some earthy/mushroom notes. The palate is lively and supple with little tannin influence. Its complexity and intriguing character is gained through the natural fruit intensity and the unique fermentation process. Best enjoyed as a young wine and at approximately 12°C.

*New Release*

#### TECHNICAL SPECIFICATIONS

Alc: 13.8%    pH: 3.59    TA: 6.75 g/L    RS: 0.43g/L    Cellaring: **Within 5 years**

