

singlefile *Wines*

— GREAT SOUTHERN —
WESTERN AUSTRALIA —

TASTING NOTES

2019 Singlefile Great Southern Rosé *Great Southern, Western Australia*



VINEYARD & WINEMAKING

This is a more serious, dry, Provence style rose using predominantly Mediterranean varietals. Separate parcels of Tempranillo (53%), Sangiovese (28%) and Shiraz (19%) were harvested on the same day. They were destemmed and crushed directly into the press with approximately two hours of skin contact occurring prior to a gentle pressing. The free run juice was handled oxidatively and remained on full solids for four days before rough racking and inoculation with a champagne yeast strain occurred. Following a slow cool fermentation, the wine was rested on its lees in stainless steel tank for five months prior to stabilisation, filtration and bottling.

THE WINE

Pale pink in colour, this is a contemporary style of dry rosé; nuanced and delicate flavours of wild strawberries, sour cherries and spices. It is long in flavour with delicate savoury elements. It provides a persistent, textural and dry finish. Best enjoyed chilled.

TECHNICAL SPECIFICATIONS

Alc: 12.7%

pH: 3.36

TA: 6.5 g/L

rs: 0.1 g/L