

singlefile *Wines*

— GREAT SOUTHERN —
WESTERN AUSTRALIA —

TASTING NOTES

2020 Singlefile Great Southern Rosé *Great Southern, Western Australia*



VINEYARD & WINEMAKING

This is a more serious, dry, Provence style Rosé using the Italian varietal of Sangiovese. The grapes were picked on the 19th February 2020. 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 five days before rough racking and inoculation with a champagne yeast strain. Following a slow cool fermentation, the wine was rested on its lees in stainless steel tank for five months prior to preparation for bottling.

THE WINE

Pale salmon 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 and mouthfeel with delicate herbal elements. It provides a persistent, textural and dry finish. Best enjoyed chilled.

TECHNICAL SPECIFICATIONS

Alc: 12.2%

pH: 3.13

TA: 6.9 g/L

rs: 0.3 g/L