

singlefile *Wines*

— GREAT SOUTHERN —
WESTERN AUSTRALIA —

TASTING NOTES

2019 Singlefile Great Southern Semillon Sauvignon Blanc

Great Southern, Western Australia



VINEYARD & WINEMAKING

2019 delivered strong growing conditions, with winter and spring being reasonably dry and summer holding slightly cooler temperatures which allowed for flavours to develop while retaining natural acidity.

From selected Sauvignon Blanc and Semillon vineyards in the Great Southern region of Western Australia. Picked to produce a fresh, dry, aromatic blend that showcases the varietal characteristics of this classic blend.

Both the Semillon and Sauvignon Blanc were picked before dawn on 6th March 2019. Both varieties were gently de-stemmed and crushed immediately. Light pressing followed with the free run juice separated and fermentation taking place in tank. The parcels of Semillon and Sauvignon Blanc were kept separate throughout. The fermentation was carried out in stainless steel tanks at 14 degrees for 16 days. At completion, the wines were racked off their lees. Thereafter blending trials were carried out to produce what we considered to be the best possible Semillon and Sauvignon Blanc blend.

Our goal is to produce a dry, fresh and aromatic styled wine with structure and length of flavour. The final blend was 58% Semillon and 42% Sauvignon Blanc.

THE WINE

The colour is light, bright and glistening. The wine displays aromatics of gooseberries and tropical fruit. The palate shows a textural mouth feel which lingers to a refreshing dry finish and a subtle flinty minerality.

TECHNICAL SPECIFICATIONS

Alc: 12.8%

pH: 3.38

TA: 6.7 g/L

Cellaring: Up to 5 years