

singlefile *Wines*

— GREAT SOUTHERN —
WESTERN AUSTRALIA —

TASTING NOTES

2017 Singlefile 'The Vivienne' Denmark Chardonnay *Singlefile Vineyard Denmark, Great Southern*



VINEYARD & WINEMAKING

The 2017 vintage was ideal due to the even temperatures, combined with the robust management program developed on the basis of soil sampling designed to maintain a desirable soil balance with emphasis on improving natural microbial activity.

'The Vivienne' Chardonnay aims to capture the essence of our chardonnay vineyard from multiple perspectives, comprising three separate passes of hand picking from different panels of the vineyard in late February, early March and mid March 2017 based on optimal ripeness in the selected areas of the vineyard.

Each parcel was chilled overnight before whole bunch pressing direct to new and seasoned French barriques, for fermentation on full solids by natural yeasts, followed by nine months ageing on lees before bottling on December 2017. The wine is then bottle aged for another 18 months.

The resulting wine surpassed our expectations, revealing nuances we had only guessed at, tightly wound together along a line of textural precision.

Only 119 cases of 'The Vivienne' was produced in 2017. This wine will only be made in exceptional vintages.

THE WINE

Fine aromatics, reminiscent of floral, citrus and flint, build in intensity as the wine breathes in the glass, to show layers of funky wild ferment and lees-derived complexity. The palate has great depth of flavour, with clarity and poise, all the elements following a long line of mineral acidity.

TECHNICAL SPECIFICATIONS

Alc: 12.2%

pH: 3.23

TA: 8.7 g/L

Cellaring: Up to 20 years