

singlefile Wines

GREAT SOUTHERN
WESTERN AUSTRALIA

TASTING NOTES

2018 Singlefile 'Small Batch' Barrel Ferment Fumé Blanc

Stoney Crossing Vineyard Pemberton, Western Australia



SINGLEFILE SMALL BATCH COLLECTION

We would like to introduce you to a project that we have been working on for a few years that we can now share with you - the Singlefile 'Small Batch' Collection. From time to time we see small parcels of fruit that stand out in the vineyard or winery and this project gives us the opportunity for those small parcels to have their own voice. It may be a barrel or two, an unusual variety, a particular clone or even a section of the vineyard that ripens differently - we don't necessarily wish to define rules other than to presume these will be 'one-off' wines, will be made with minimal intervention and only when we see something unique or special. The 'X' on the label represents the chalk marking made on the first barrels set aside for this project.

VINEYARD & WINEMAKING

The sauvignon blanc fruit is from the Stoney Crossing vineyard in Pemberton, planted in 1998. It has a north facing aspect and karri loam soils. The fruit was picked on the 6th March 2018. This wine is produced in the traditional style of the Pessac-Léognan in the Graves region of Bordeaux. We selected fruit that went to 100% new oak for five months which added texture, complexity and subtle spice flavours. It was bottled in August 2018 and bottle aged for a further twelve months before release.

THE WINE

The wine has the typical Sauvignon Blanc varietal notes of grassiness and pea pod while also underlying spice and barrel ferment characters. The mouth feel is textural and rich and has a multitude of layers. This wine shows its best with food and is well suited to complement oven-roasted chicken and vegetable style dishes.

TECHNICAL SPECIFICATIONS

Alc: 12.7%

pH: 3.26

TA: 7.3 g/L

Cellaring: 8+ years