

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2022 Singlefile Great Southern Chardonnay *Great Southern, Western Australia*

VINEYARD & WINEMAKING

Chardonnay is extremely well suited to the cool climate environment of the Great Southern wine region. Chardonnay from the vineyard sites in this part of Western Australia tend to ripen slowly, developing complex flavours while also retaining an elegant natural acidity which provides for a lovely balance between richness and vibrancy.

The 2022 season brought about a warm spring which resulted in a good start to the ripening season. Even temperature days and cool nights helped to retain the natural acidity in the fruit while full flavours developed.

The 2022 chardonnay fruit was harvested in three parcels on 12th, 23rd and 26th March 2022. In each instance the fruit was chilled overnight and then fermented in approximately 25% new and 75% one year old Burgundian oak barriques. The chardonnay barrels were lees stirred weekly for four months and then left to settle in barrel for a further four months before being prepared for bottling.

THE WINE

This wine has bright aromas of lemon curd and peach with a subtle mealy character. The palate displays a modern styled chardonnay of citrus zest and stone fruit with the use of new oak providing a subtle spice character. The wine is bright and mouth filling with a long lingering finish. The delicacy and acid profile of this year's chardonnay augur well for its cellaring potential.

95 points, Wine Showcase Magazine, July 2023

TECHNICAL SPECIFICATIONS

Alc: 13.2% pH: 3.33 TA: 6.0 g/L Cellaring: Up to 12 years

