

TASTING NOTES

2024 Singlefile Great Southern Tempranillo

Great Southern, Western Australia

VINEYARD & WINEMAKING

Tempranillo originated in Spain and is the dominant variety used in wines from the Rioja and Ribera del Duero regions. It is also a major blending grape used in the production of Port (Tinta Roriz in Portuguese).

Although not widely cultivated in Western Australia, tempranillo tends to thrive in cool climate sites, leading to tightly packed bunches that retain a balanced tannin structure and natural acidity during ripening. The result is a medium bodied, food friendly style.

The 2024 vintage fruit was picked in pristine conditions in early March. The grapes were crushed into a small fermenter upon arrival to the winery. The juice then underwent an extended and gentle maceration. Seventy percent of the wine was matured in single use French oak barriques for approximately eight months. The balance went to two-year old barriques for the same period, before the wine was blended and prepared for bottling.

THE WINE

With a deep crimson purple hue, this medium bodied tempranillo reveals intense dark berries, accompanied by spicy nuances and hints of forest floor, seamlessly supported by subtle oak undertones. The wine is effortlessly mouth filling, marrying velvety savouriness with well-balanced acidity and complex tannins. The result is a chewy, almost dusty, and gently drying mouthfeel. A superb choice for pairing with food, this wine is poised to evolve and gain further complexity with extended time in the bottle.

New Release

TECHNICAL SPECIFICATIONS

Alc: 14.3% pH: 3.62 TA: 5.0 g/L Cellaring: Up to 12 years

