

## TASTING NOTES

### Pinot Noir Gin

#### THE COLLABORATION

Singlefile Wines and Spirit of Little Things Distillery collaborated to produce premium Australian gins using Singlefile's chardonnay and pinot noir grapes.

The pinot noir grapes were hand harvested as whole bunches on 5 March 2024 from the Singlefile Vineyard in Denmark, Great Southern, and transported in refrigeration so they arrived fresh to the distillery.

The fresh grapes were then macerated in a base spirit for approximately 12 weeks, until the natural sugars, aroma and tannins were extracted to produce a flavour-packed grape-style gin. Once maceration was complete, the spirit was filtered and the remaining grapes, including skins and stems, were basket-pressed by hand to extract the remaining pinot noir characteristics.

The infused spirit was distilled again to produce a bold gin that perfectly balances the aromatics and sweetness of the pinot noir grapes with dry gin characteristics.

#### THE GIN

A slightly sweeter gin in the vein of a 'sloe' style, but with no added sugar and only the natural sweetness of the Great Southern pinot noir grapes. The result is a robust gin with spicy notes and a beautiful fine grained tannin finish. It drinks as a sipping gin or is the perfect blend with Vermouth and Campari for a 'Pinot Negroni'

*Gold Medal*

*Perth Royal Distilled Spirits Awards, Aug 2024*



Limited Edition: **Batch 1.2** | Alc: 40.6%