

singlefile Wines

— GREAT SOUTHERN
WESTERN AUSTRALIA —

TASTING NOTES

2024 Singlefile Single Vineyard Albany Fumé Blanc *Chester Pass Vineyard Albany, Great Southern*

VINEYARD & WINEMAKING

This wine is a sophisticated expression of sauvignon blanc made in the traditional Bordeaux style of the Pessac-Léognan / Graves sub-regions. The name - *Fumé Blanc* - is now widely used to describe oaked sauvignon blanc dominant wines. The fruit is from the Chester Pass vineyard in the Albany subregion of the Great Southern. One of the most southerly vineyard sites in Western Australia, the tempering effect of the Southern ocean provides ideal conditions to grow sauvignon blanc expressing full varietal flavours.

The fruit was picked in late February 2024. It was crushed, with the free run juice sent to a stainless-steel tank. When the juice had settled, indigenous yeasts were introduced and once fermentation had started, approximately three quarters of the juice was transferred to new Bordeaux oak barriques to complete the fermentation in barrels. The remaining wine stayed in tank and on its lees for over two months. The two parcels were then blended and prepared for bottling.

This approach balances the delicate aromatics and fruit purity from fermenting in stainless-steel tank with the trademark spice, texture and palate weight of barrel fermented sauvignon blanc. It produces a sophisticated, food friendly style.

THE WINE

The wine displays powerful herbaceous aromatics with notes of tropical passionfruit. The mouth feel is generous and textural due to the partial oak treatment. The palate shows lush tropical fruit with notes of herb and snow pea. Well integrated oak offers complexity and some subtle spice flavours. This wine shows its best with food and is well suited to complement oven-roasted chicken and richer vegetable dishes. Similarly to chardonnay, the flavour of the wine is best showcased when served at 10-13°C. The wine will improve with age for up to eight years.

95 points, Barry Weinman, Fine Wine Club, October 2024

TECHNICAL SPECIFICATIONS

Alc: 13.3%

pH: 3.27

TA: 6.0 g/L

Cellaring: 8 years

