



RUN FREE *by singlefile*

TASTING NOTES

2020 Run Free by Singlefile Pinot Grigio *Pemberton, Western Australia*

VINEYARD & WINEMAKING

The growing season in Pemberton saw plenty of rainfall and mild weather throughout which encouraged good ripening conditions. Cooler growing conditions allowed for strong varietal characteristics to shine through. This Pinot Grigio was picked in pristine conditions on the 20th of February. The fruit was destemmed and pressed, the juice transferred directly into stainless steel tanks and temperature controlled to ensure a slow fermentation process. Post-fermentation the wine was racked off fermentation lees and bottled early to retain all the delicate aromatics.

THE WINE

The wine shows a lifted bouquet of ripe pear, citrus and underlay of apricot and floral notes. The palate is light and fresh and zips along to a clean and flavoursome finish.

4.5 stars, *Winestate Magazine*, Nov 2020

TECHNICAL SPECIFICATIONS

Alc: 12.5% pH: 3.08 TA: 6.8 g/L Cellaring: Up to 5 years

