



## TASTING NOTES

### 2022 Run Free by Singlefile Chardonnay *Great Southern, Western Australia*

#### VINEYARD & WINEMAKING

Chardonnay is extremely well suited to the cool climate 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 that we seek in this modern styled chardonnay.

The fruit was picked in pristine conditions early mornings in mid-March 2022. When the fruit arrived at the winery it was gently destemmed and pressed, the juice transferred directly into Burgundian 225l barriques and temperature controlled to ensure a slow fermentation process. Natural (wild) yeasts and cultured yeasts were used in different barrels, giving rise to the development of complex flavours and textural weight.

When the fermentation was complete the lees were stirred gently weekly until the desired balance between oak, lees complexity and fruit character was achieved. No malolactic fermentation was carried out with all the natural acidity preserved.

#### THE WINE

This 2022 chardonnay displays a bright, lifted bouquet of both lemon and stone fruits, such as peach. There is also an underlay of toasty spice derived from the oak. On the palate, the wine displays lively citrus flavours supported by funky barrel ferment characters which add complexity. There is a long flavoursome finish with a good balance of fruit, oak and natural acidity. This wine will develop further in bottle in the coming years.

*93 points, National Liquor News Chardonnay Tasting, March 2023*

#### TECHNICAL SPECIFICATIONS

Alc: 13.1%    pH: 3.38    TA: 5.9 g/L    Cellaring: Up to 10 years

