



TASTING NOTES

2023 Run Free by Singlefile Chardonnay *Great Southern, Western Australia*

VINEYARD & WINEMAKING

Chardonnay is very 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 morning in mid-March 2023. 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 indigenous yeasts were used in different barrels, giving rise to the development of complex flavours and textural weight.

At the end of the fermentation the lees were stirred gently each week 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 2023 chardonnay displays a bright, lifted bouquet of both lemon and stone fruits, such as peach and nectarine. 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.

94 points, Wine Showcase, March 2024

TECHNICAL SPECIFICATIONS

Alc: 12.8% pH: 3.30 TA: 6.2 g/L Cellaring: Up to 10 years

