



TASTING NOTES

2021 Run Free by Singlefile Pinot Noir
Pemberton, Western Australia

VINEYARD & WINEMAKING

The fruit, from our vineyard in Pemberton, was picked, destemmed and cold soaked for 1 day in small fermenters. Once the fermentation was initiated the must was pumped over twice daily with small amounts of oxygen. The temperature was held at approximately 25°C, then allowed to warm up for the final days of fermentation. 15% of the juice was fermented with wild yeast.

The wine was then transferred to barrel for malolactic fermentation, allowing a soft integration of the juice and oak tannins. Bottled in October 2021.

THE WINE

The wine displays lifted aromas of sour cherries and spice with savoury notes. The palate is light with subtle texture and cherry flavours supported by well-integrated fine tannins leading to a long elegant finish. An easy drinking Pinot Noir.

New Release

TECHNICAL SPECIFICATIONS

Alc: 13.2% pH: 3.63 TA: 5.4 g/L Cellaring: Up to 15 years

