



## TASTING NOTES

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

#### VINEYARD & WINEMAKING

The fruit, from our three Great Southern pinot noir vineyards in the Porongurup, Mount Barker and Denmark sub-regions, was picked, destemmed and cold soaked for about two days in small open fermenters. Once the fermentation was initiated the must was pumped over twice daily with small amounts of oxygen. The temperature was held at about 25°C, then allowed to warm up for the final days of fermentation. Approximately 15% of the juice underwent a wild yeast ferment.

Upon completion of fermentation the wine was then transferred to barrels for malolactic fermentation, allowing a soft integration of the juice and oak tannins. The wine was bottled in October 2022.

#### 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.

*New Release*

#### TECHNICAL SPECIFICATIONS

Alc: 13.6%    pH: 3.65    TA: 5.5 g/L    Cellaring: Up to 15 years

