



## TASTING NOTES

### 2018 Run Free Pinot Noir

*Western Australia*



#### VINEYARD & WINEMAKING

The fruit was picked, destemmed and cold soaked for 4 days into small fermenters. Once fermentation initiated the must was pumped over twice daily with small amounts of oxygen. The temperature was held around 25°C, then allowed to warm up for the final 4 days of fermentation. The wine was then transferred to barrel for its malo-lactic fermentation, allowing a soft integration of the grape and oak tannins.

#### THE WINE

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

#### TECHNICAL SPECIFICATIONS

Alc: 14.3%

pH: 3.59

TA: 6.2 g/L

rs: 0.8 g/L

Cellaring: Up to 15 years