



TASTING NOTES

2018 Run Free Sauvignon Blanc

Western Australia



VINEYARD & WINEMAKING

This 2018 Sauvignon Blanc was picked in pristine conditions in early March 2018. The fruit was destemmed and pressed, the juice transferred directly into stainless steel tanks and temperature controlled to ensure a slow fermentation process with a selected cultured yeast. Post-fermentation the wine was kept on light fermentation lees and gently stirred weekly until the balance between lees and fruit characters was achieved. A small portion (6%) was barrel fermented in new French oak barrels for 3 months.

THE WINE

The wine shows a lifted bouquet of green beans and citrus with an underlay of tropical fruit. The palate displays a richness but still retains that desirable Sauvignon Blanc zip and freshness. The finish is clean and flavoursome.

TECHNICAL SPECIFICATIONS

Alc: 12.9%

pH: 3.50

TA: 7.0 g/L

rs: 1.2 g/L

Cellaring: Up to 15 years