



## TASTING NOTES

### 2017 Run Free Tempranillo

*Western Australia*



#### VINEYARD & WINEMAKING

This 2017 Tempranillo was picked in pristine conditions in early April 2017. The grapes were cold soaked in small fermenters for five days before undergoing an extended and gentle maceration. Thirty percent of the wine was matured in single use Bordeaux oak barriques. The balance went to two-year old (70%) Bordeaux barriques for ten months.

#### THE WINE

This medium bodied wine displays fresh, spicy, raspberry notes, with savoury hints and gentle oak support. The wine is effortlessly mouth filling with a savouriness balanced with acidity and gentle fine grained tannins which lead to a long finish.

#### TECHNICAL SPECIFICATIONS

**Alc: 14.1%**

**pH: 3.75**

**TA: 6.1 g/L**

**rs: 1.5 g/L**

**Cellaring: Up to 15 years**