



singlefile

2025 Run Free by Singlefile Chardonnay

GREAT SOUTHERN, WESTERN AUSTRALIA

Vineyard & Winemaking

Chardonnay is very well suited to the cool climate of the Great Southern wine region. Chardonnay from the vineyard sites in this part of Western Australia tend to ripen slowly, developing complex flavours while also retaining an elegant natural acidity which provides for a lovely balance between richness and vibrancy that we seek in this modern styled chardonnay.

The fruit was picked in pristine conditions early morning in early-March 2025. When the fruit arrived at the winery it was gently destemmed and pressed, the juice transferred directly into 225L Burgundian barriques and temperature controlled to ensure a slow fermentation process. Natural (wild) yeasts and indigenous yeasts were used in different barrels, giving rise to the development of complex flavours and textural weight.

At the end of fermentation, the lees were stirred gently each week until the desired balance between oak, lees complexity and fruit character was achieved. A small amount of malolactic fermentation was carried out with the majority of the natural acidity preserved.

The Wine

This 2025 chardonnay displays a bright, lifted bouquet of lemon and stone fruit, underlaid by warm spice notes and some subtle mineral aroma. On the palate, the wine displays lively citrus and nectarine flavours balanced by notes of spice, and a silky, round mouthfeel. Subtle barrel ferment characters add complexity and texture. The long finish carefully balances fruit flavour, oak and natural acidity. This wine will develop further in bottle in the coming years. It will perfectly accompany roast chicken, soft cheese with dried fruit and nuts, and pasta with a burnt butter sauce.

New Release

Technical Specifications

Alc: 13.8%

pH: 3.19

TA: 5.9 g/L

Cellaring: Up to 10 years

