



RUN FREE

by singlefile

TASTING NOTES

2019 Run Free by Singlefile Chardonnay

Western Australia



VINEYARD & WINEMAKING

This Chardonnay was picked in pristine conditions in mid-March 2019. The fruit was destemmed and pressed, the juice transferred directly into French 225l barriques and temperature controlled to ensure a slow fermentation process with a mix of natural (wild) yeast and cultured yeasts which gave rise to the development of complex flavours and textural weight. Post-fermentation the lees were stirred gently weekly until the balance between oak, lees and fruit characters was achieved. No malo-lactic fermentation was carried out with all the natural acidity preserved. Bottled January 2020.

THE WINE

The wine shows a lifted bouquet of stonefruit and citrus with an underlay of toasty spice. The palate displays nice citrus flavours supported by barrel ferment characters which add complexity and add to the long flavoursome finish.

TECHNICAL SPECIFICATIONS

Alc: 13.4%

pH: 3.46

TA: 7.1 g/L

Cellaring: Up to 15 years