



TASTING NOTES

2020 Run Free by Singlefile Chardonnay
Western Australia

VINEYARD & WINEMAKING

This Chardonnay was picked in pristine conditions in mid-February 2020. 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 October 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.

4 stars, Winestate Magazine, New Release Wine Show, May/June 2021

TECHNICAL SPECIFICATIONS

Alc: 12.9% pH: 3.39 TA: 7.3 g/L Cellaring: Up to 15 years

