



TASTING NOTES

2021 Run Free by Singlefile Chardonnay *Great Southern, Western Australia*

VINEYARD & WINEMAKING

This chardonnay was picked in pristine conditions in early March 2021.

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 malolactic fermentation was carried out with all the natural acidity preserved. Bottled late September 2021.

THE WINE

The wine shows a lifted bouquet of stone fruit 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.

94 points, Winestate Magazine Chardonnay Tasting, Mar/Apr 2022

TECHNICAL SPECIFICATIONS

Alc: 13.4% pH: 3.43 TA: 6.0 g/L Cellaring: Up to 12 years

