



singlefile

2025 Run Free by Singlefile Pinot Grigio

GREAT SOUTHERN, WESTERN AUSTRALIA

Vineyard & Winemaking

The 2025 growing season in the Great Southern delivered even temperatures and dry conditions. Harvest took place slightly earlier than usual due to the consistent weather and lower rainfall.

This pinot grigio, grown in the Mount Barker subregion, displays lovely aromatics and fresh varietal flavour typical of its cool-climate terroir.

The fruit was picked just after dawn on the morning of 7 March. The fruit was brought into the winery and gently destemmed and pressed. The juice was then transferred directly into a stainless steel tank and temperature controlled to ensure a slow and gentle fermentation. The wine was then racked off the fermentation lees and left to rest until late May. It was then prepared for bottling. It was bottled early to help retain the fresh and delicate aromatics.

The Wine

The colour is a glistening and delicate pale straw. This wine shows enticing aromatics, with a lifted bouquet of nashi pear and spring florals, a touch of citrus and warm nutty tones. There is just a hint of saline minerality, which follows through on the palate. Fresh flavours of nashi pear and crisp green apple are complemented by some lime and delicate honey notes. The mouthfeel is light and elegant with gentle, slightly waxy, texture. It is an approachable style with a soft, lingering and flavoursome finish. Enjoy as an aperitif or with a fresh garden salad or frittata.

New Release

Technical Specifications

Alc: 12.9%

pH: 3.08

TA: 5.5 g/L

Cellaring: Up to 5 years

