



TASTING NOTES

2022 Run Free by Singlefile Pinot Grigio

Great Southern, Western Australia

VINEYARD & WINEMAKING

The 2022 growing season in the Great Southern saw plenty of rainfall and mild weather which encouraged good ripening conditions for cool climate pinot grigio. Cooler growing conditions allowed for the strong varietal characteristics we come to expect of pinot grigio to shine through.

This pinot grigio was picked just after dawn on the mornings of the 2nd and 3rd of March. The fruit was brought to the winery and gently destemmed and pressed, the juice transferred directly into stainless steel tanks and temperature controlled to ensure a slow fermentation process. After the fermentation the wine was racked off the fermentation lees and left to settle until late June, and bottled early to retain all the delicate aromatics.

THE WINE

There is a lovely delicacy to the aromatics in this pinot grigio. They display a lifted bouquet of green nashi pear and citrus with an underlay of floral notes. The palate has some subtle weight while still maintaining freshness. An easy drinking style with a clean and flavoursome finish.

New Release

TECHNICAL SPECIFICATIONS

Alc: 11.9% pH: 3.25 TA: 5.9 g/L Cellaring: Up to 5 years

