



TASTING NOTES

2023 Run Free by Singlefile Pinot Grigio
Great Southern, Western Australia

VINEYARD & WINEMAKING

The 2023 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.

The fruit was picked just after dawn on the morning of 2nd 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. The wine was bottled early to retain all of its delicate aromatics.

THE WINE

There is a lovely delicacy to the aromatics in this pinot grigio, which displays a lifted bouquet of green nashi pear and citrus with an underlay of floral notes. The palate shows nashi pear and fresh green apple flavours. It has some subtle weight while still maintaining freshness due to its natural acidity. It is an easy drinking style with a clean and flavoursome finish. Enjoy as an aperitif or with a fresh garden salad.

New Release

TECHNICAL SPECIFICATIONS

Alc: 13.2% pH: 3.14 TA: 6.1 g/L Cellaring: Up to 5 years

