



singlefile

2024 Run Free by Singlefile Pinot Noir

GREAT SOUTHERN, WESTERN AUSTRALIA

Vineyard & Winemaking

The fruit for this wine is from our pinot noir vineyard in the Mount Barker subregion of the Great Southern. The fruit was picked, destemmed and cold soaked for two days in small open fermenters. A portion of the juice underwent a wild yeast fermentation, the remainder, after the introduction of an indigenous yeast strain.

Once fermentation was underway the must was pumped over twice daily with small amounts of oxygen. The temperature was held at about 25°C, then allowed to warm up as the fermentation came to an end.

Upon completion of the primary fermentation the wine was then transferred to barrels for malolactic fermentation, allowing for the soft integration of the juice and oak.

The wine was bottled in February 2025.

The Wine

An inviting bright, deep plum red in the glass, the wine displays lifted aromas of sour cherry and spice with savoury forest floor notes. The palate is smooth with subtle texture. Cherry and raspberry flavours are supported by notes of baking spice and earth, with well-integrated silky tannins leading to a long, savoury finish with bright acidity.

New Release

Technical Specifications

Alc: 14.2%

pH: 3.46

TA: 5.0 g/L

Cellaring: Up to 10 years

