



singlefile

2023 Run Free by Singlefile Pinot Noir

GREAT SOUTHERN, WESTERN AUSTRALIA

Vineyard & Winemaking

The fruit for this pinot noir is from our two Great Southern pinot noir vineyards in the Mount Barker and Denmark subregions.

The fruit was picked, de-stemmed 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 November 2023.

The Wine

The wine displays lifted aromas of sour cherries and spice with savoury notes. The palate is light with subtle texture and cherry flavours supported by well-integrated fine tannins leading to a long, elegant finish.

94 points, Wine Showcase Magazine, March 2024

Technical Specifications

Alc: 13.8%

pH: 3.51

TA: 5.0 g/L

Cellaring: Up to 10 years

