



RUN FREE

by singlefile

TASTING NOTES

2019 Singlefile Run Free Pinot Noir

Great Southern, Western Australia



VINEYARD & WINEMAKING

The fruit, from vineyards in Pemberton and Mount Barker, was picked, destemmed and cold soaked for 4 days in small fermenters. Once the fermentation was initiated the must was pumped over twice daily with small amounts of oxygen. The temperature was held around 25°C, then allowed to warm up for the final 4 days of fermentation. 50% of the batch was fermented with wild yeast. The wine was then transferred to barrel for its malo-lactic fermentation, allowing a soft integration of the juice and oak tannins. Bottled in November 2019.

THE WINE

The wine displays lifted aromas of 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. An easy drinking and stylish Pinot Noir.

TECHNICAL SPECIFICATIONS

Alc: 12.9%

pH: 3.63

TA: 6.2 g/L

Cellaring: Up to 15 years