



singlefile

2025 Run Free by Singlefile Sauvignon Blanc

GREAT SOUTHERN, WESTERN AUSTRALIA

Vineyard & Winemaking

The 2025 Great Southern growing season saw plenty of rainfall over winter, followed by a dry and warm spring and summer, encouraging early ripening with full fruit flavours. The strong growing conditions allowed for the expression of tropical fruit characters.

This 2025 sauvignon blanc was picked early in the morning in pristine conditions in late-February 2025. The fruit was destemmed and pressed; the juice transferred directly into stainless steel tanks and temperature controlled to ensure a slow and gentle fermentation. After fermentation, the wine was kept on its lees and gently stirred weekly until we achieved a delicate balance between primary fruit characters and texture.

The Wine

The wine is a glistening pale yellow in the glass and offers delicate but inviting aromatics. The nose shows crisp green apple and citrus aromas, with notes of green beans and a whisper of tropical passionfruit. The palate displays subtle texture while still retaining freshness that one comes to expect from premium sauvignon blanc. Bright tropical fruit flavours are supported by Granny Smith apple and a touch of grapefruit sharpness, with a refreshing, zippy acidity. The finish is pure and lingers on the palate.

New Release

Technical Specifications

Alc: 12.9%

pH: 3.06

TA: 6.2 g/L

Cellaring: Up to 5 years

