



RUN FREE

by singlefile

TASTING NOTES

2020 Run Free by Singlefile Sauvignon Blanc

Pemberton, Western Australia



VINEYARD & WINEMAKING

The growing season saw plenty of rainfall and mild weather which encouraged good ripening conditions. The cooler growing conditions allowed for strong varietal characteristics to shine through.

This 2020 Sauvignon Blanc was picked in pristine conditions in mid-February 2020. The fruit was destemmed and pressed, the juice transferred directly into stainless steel tanks and temperature controlled to ensure a slow fermentation process. Post-fermentation the wine was kept on light fermentation lees and gently stirred weekly until a delicate balance between lees and fruit characters was achieved. A small portion was barrel fermented in new French oak barrels for 3 months.

THE WINE

The wine shows a lifted bouquet of pea pod and citrus with an underlay of passionfruit. The palate displays a richness but still retains that desirable Sauvignon Blanc zip and freshness. The finish is clean and flavoursome.

New Release

TECHNICAL SPECIFICATIONS

Alc: 12.5%

pH: 3.37

TA: 6.0 g/L

Cellaring: Up to 5 years