



## TASTING NOTES

### 2021 Run Free by Singlefile Sauvignon Blanc *Great Southern, Western Australia*

#### VINEYARD & WINEMAKING

The Great Southern 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 2021 Sauvignon Blanc was picked in pristine conditions in early March 2021. 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 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 nice richness while still retaining that Sauvignon Blanc freshness and flavour. The finish is clean and a nice dry finish.

*93 points, Wine Showcase Magazine, Dec 2021*

#### TECHNICAL SPECIFICATIONS

Alc: 12.1%    pH: 3.30    TA: 7.0 g/L    Cellaring: Up to 5 years

