



TASTING NOTES

2022 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 of sauvignon blanc to shine through.

This 2022 sauvignon blanc was picked in pristine conditions in mid-March 2022. The fruit was destemmed and pressed, the juice transferred directly into stainless steel tanks and temperature controlled to ensure a slow and gentle fermentation. A small portion was barrel fermented in French oak barrels for 3 months to add subtle texture to the palate. After fermentation, the wine was kept on its lees and gently stirred weekly until a delicate balance between primary fruit characters and texture was achieved.

THE WINE

The wine shows aromatics of lifted citrus and passionfruit. The palate displays a subtle richness while still retaining the freshness and flavour that one comes to expect from good sauvignon blanc. The finish is clean and dry.

New Release

TECHNICAL SPECIFICATIONS

Alc: 12.2% pH: 3.30 TA: 6.4 g/L Cellaring: Up to 5 years

