



TASTING NOTES

2014 Run Free Chardonnay

Western Australia



VINEYARD & WINEMAKING

This 2014 Chardonnay was picked in pristine conditions in March 2014. The fruit was chilled and whole bunch pressed, the juice transferred directly into French 225l barriques and temperature controlled to ensure a slow fermentation process with natural (wild) yeasts. This allowed for the development of complex flavours and textural weight. Post-fermentation the lees were stirred gently weekly until the balance between oak, lees and fruit characters was achieved. No malo-lactic fermentation was carried out with all the natural acidity preserved.

THE WINE

The palate displays barrel ferment characters which add complexity while flavours of citrus and cashew also add to the long flavoursome finish.

TECHNICAL SPECIFICATIONS

Alc: 13.5%

pH: 3.36

TA: 6.41 g/L

rs: 0 g/L

Cellaring: Up to 15 years