



TASTING NOTES

2016 Run Free Chardonnay

Western Australia



VINEYARD & WINEMAKING

This 2016 Chardonnay was picked in pristine conditions in March 2016. 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 a mix of natural (wild) yeast and cultured yeast. 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 wine shows a lifted bouquet of nectarines and stone fruits with an underlay of toasty spice. 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: 3.29

TA: 6.5 g/L

rs: 2 g/L

Cellaring: Up to 15 years