



TASTING NOTES

2017 Run Free Chardonnay

Western Australia



VINEYARD & WINEMAKING

This 2017 Chardonnay was picked in pristine conditions in late March 2017. The fruit was destemmed and 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 a balance between oak, lees and fruit characters was achieved. No malolactic fermentation was carried out with all the natural acidity preserved.

THE WINE

The wine shows a lifted bouquet of stonefruit and citrus with an underlay of toasty spice. The palate displays barrel ferment characters which add complexity while nutty flavours and melons also add to the long flavoursome finish.

TECHNICAL SPECIFICATIONS

Alc: 13.2%

pH: 3.29

TA: 6.5 g/L

rs: 0.7 g/L

Cellaring: Up to 15 years