



by singlefile

## TASTING NOTES

### 2018 Singlefile Run Free Chardonnay

*Great Southern, Western Australia*



#### VINEYARD & WINEMAKING

This 2018 Chardonnay was picked in pristine conditions in mid-March 2018. 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 the balance between oak, lees and fruit characters was achieved. No malo-lactic fermentation was carried out with all the natural acidity preserved. Bottled December 2018.

#### THE WINE

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

#### TECHNICAL SPECIFICATIONS

**Alc:** 13.9%

**pH:** 3.41

**TA:** 6.5 g/L

**rs:** 0.9 g/L

**Cellaring:** Up to 15 years