



## TASTING NOTES

### 2014 Run Free Pinot Noir

*Western Australia*



#### VINEYARD & WINEMAKING

The fruit was picked and destemmed into small open fermenters and pumped over with aeration twice daily during fermentation. The temperature was held around 24°C, then allowed to warm up for a long post fermentation maceration. The wine was then transferred to barrel for its malo-lactic fermentation, allowing a soft integration of the grape and oak tannins.

#### THE WINE

The wine displays lifted aromas of violets and spice with subtle plum notes. The palate is light with subtle texture of cherry supported by well integrated fine tannins leading to a long elegant finish with hints of spice. An easy drinking styled Pinot Noir.

#### TECHNICAL SPECIFICATIONS

**Alc:** 14.0%

**pH:** 3.43

**TA:** 6.23 g/L

**rs:** 0 g/L

**Cellaring:** Up to 15 years