



TASTING NOTES

2024 Run Free by Singlefile Chardonnay *Great Southern, Western Australia*

VINEYARD & WINEMAKING

Chardonnay is very well suited to the cool climate of Western Australia's Great Southern wine region as the chardonnay fruit tends to ripen slowly, developing complex flavours while also retaining an elegant natural acidity which provides for a lovely balance between richness and vibrancy.

The fruit was picked in pristine conditions early morning in late-February 2024. When the fruit arrived at the winery it was gently destemmed and pressed, the juice transferred directly into Burgundian barriques and temperature controlled to ensure a slow fermentation process. Natural (wild) yeasts and indigenous yeasts were introduced to different barrels, giving rise to the development of complex flavours and textural weight.

At the end of the fermentation process, the lees were stirred gently weekly until the desired balance between oak, lees complexity and fruit character was achieved. A small amount of malolactic fermentation was carried out with most of the fruit's natural acidity preserved.

THE WINE

This 2024 chardonnay displays a bright, lifted bouquet of lemon and stone fruit, underlaid by toasty spice derived from the oak. On the palate, the wine displays lively citrus flavours supported by subtle funky barrel ferment characters which add complexity. There is a long flavoursome finish with a good balance of fruit, oak and natural acidity. This wine will develop further in bottle in the coming years.

New Release

TECHNICAL SPECIFICATIONS

Alc: 13.8% pH: 3.24 TA: 6.1 g/L Cellaring: Up to 10 years

