



# RUN FREE

by singlefile

## TASTING NOTES

2018 Run Free by Singlefile Shiraz  
*Western Australia*

### VINEYARD & WINEMAKING

The shiraz fruit, from selected Great Southern vineyards, was picked and crushed to stainless steel tanks where it underwent a very gentle maceration over a three-week period. The must was pressed and the wine was then transferred to oak (a combination of new and second use French oak barriques) for ten months before bottling.

### THE WINE

The wine is a deep raspberry colour. The aromatics display notes of plum and violet with subtle cool climate spicy undertones. The palate is medium bodied and displays black berry fruit characters flowing through to a subtle spicy finish balanced by soft tannins.

*New Release*

### TECHNICAL SPECIFICATIONS

Alc: 14.4%    pH: 3.60    TA: 6.41 g/L    Cellaring: Up to 15 years

