

TASTING NOTES

2020 Run Free by Singlefile Shiraz

Great Southern, Western Australia

VINEYARD & WINEMAKING

Great Southern shiraz typically exhibits a compelling combination of liquorice, spice, pepper, black cherry and plum flavours. It is typically a more elegant, 'food friendly' style when compared with the better-known shiraz styles of the Barossa and McLaren Vale regions.

This shiraz was picked and crushed to stainless steel tanks where it underwent a very gentle maceration over a two-week period. The must was then pressed and the wine transferred to oak (a combination of new and second use French oak barriques) for twelve months before preparation for bottling. It was then left to rest for 6 months before release.

THE WINE

The wine is a deep raspberry colour. The aromatics display notes of plum and violet with subtle cool climate spicy undertones with hints of cured meats and savoury notes. The palate is effortlessly smooth and displays black berry fruit characters flowing through to a subtle spicy finish balanced by ripe soft tannins leaving a surprisingly long finish.

TECHNICAL SPECIFICATIONS

Alc: 14.5% pH: 3.69 TA: 5.6 g/L Cellaring: Up to 15 years

