



TASTING NOTES

2024 Run Free by Singlefile Pinot Grigio *Great Southern, Western Australia*

VINEYARD & WINEMAKING

The 2024 growing season in the Great Southern delivered earlier ripening conditions than usual for pinot grigio. After good rainfall over the winter months, a dry spring and hot summer followed. This resulted in an early harvest, about four weeks earlier than normal.

The fruit was picked just after dawn on the morning of 6 February. The fruit was brought into the winery and gently destemmed and pressed. The juice was then transferred directly into a stainless steel tank and temperature controlled to ensure a slow and gentle fermentation. After this, the wine was racked off the fermentation lees and left to rest until late May. It was then prepared for bottling, and was bottled early to help retain the fresh and delicate aromatics.

THE WINE

The colour is pale and glistening. There is a lovely delicacy to the aromatics in this pinot grigio. A lifted bouquet of green nashi pear and citrus is underlaid by pretty floral notes. The palate shows nashi pear and fresh green apple flavours. The mouthfeel is light and elegant with subtle texture. It is an approachable style, easy to drink with a soft, clean and flavoursome finish. Enjoy as an aperitif or with a fresh garden salad.

New Release

TECHNICAL SPECIFICATIONS

Alc: 13.2% pH: 3.15 TA: 6.5 g/L Cellaring: Up to 5 years

