



## TASTING NOTES

### 2024 Run Free by Singlefile Sauvignon Blanc *Great Southern, Western Australia*

#### VINEYARD & WINEMAKING

The 2024 Great Southern growing season saw plenty of rainfall over winter, followed by a dry spring and hot summer encouraging early ripening with full fruit flavours. The warmer growing conditions allowed for the expression of more tropical fruit characters.

This 2024 sauvignon blanc was picked in pristine conditions in late-February 2024. The fruit was destemmed and pressed, the juice transferred directly into stainless steel tanks and temperature controlled to ensure a slow and gentle fermentation. After fermentation, the wine was kept on its lees and gently stirred weekly until a delicate balance between primary fruit characters and texture was achieved.

#### THE WINE

The wine shows aromatics of crisp green apple, passionfruit and citrus blossom. The palate displays a subtle richness while still retaining the freshness that one comes to expect from good sauvignon blanc. Stone fruit flavours are supported by refreshing Granny Smith apple and grapefruit notes, with a pleasant, zippy acidity. The finish is lingering and clean.

*94 points, Wine Showcase Magazine, Aug 2024*

#### TECHNICAL SPECIFICATIONS

Alc: 13.2%    pH: 3.27    TA: 6.0 g/L    Cellaring: Up to 5 years

