

EST. 2003

WITCHES FALLS

FAMILY WINEMAKERS

WILD FERMENT COLLECTION

IN A NUTSHELL

Grape Source

Riverland, SA and
Granite Belt, QLD

Alcohol

14.2%

Ageing Regime

13 months in seasoned
French & American Oak

Cellar

Drink now but also has
long-term cellaring potential
5-10 years

Colour

Medium Ruby

Nose

Cherry
Confectionery
Gentle Oak

Palate

Medium bodied & Lively
Peppercorns
Crushed Berries
Savoury spice
Great length

Food Pairing

Chorizo and Salami
Grilled Mediterranean veg
Sweet BBQ sauce

Other

Vegan



WILD FERMENT GARNACHA

2021 SOUTH AUSTRALIA

TASTING NOTES

Spicy, Evocative, and Sophisticated. Our Wild Ferment Garnacha is not to be ignored. More commonly referred to as Grenache, this delightful drop is among our most elegant reds.

Medium-bodied with a soft tannin structure, this wine has confectionery notes on the nose, but don't be fooled. The palate greets you with a touch of fruitiness but as it lengthens, hidden layers of savoury spice and pepper unfurl. The 2021 Garnacha is the perfect easy drinking red year-round, day or night.

VITICULTURE

Originally a Spanish varietal, Garnacha is more commonly referred to as Grenache, and is cultivated the world over. For our 2021 Wild Ferment Garnacha, we have sourced grapes from premium Riverland (South Australia) and Granite Belt (Queensland) vineyards.

The 2021 Garnacha showcases our first fusion of grapes from the Granite Belt, QLD & Riverland, SA regions. The cold growing climate in the Granite Belt gives the fruit a spiciness that adds depth to the fruit-driven profile of the Riverland fruit, thus giving this Garnacha a well-rounded, sophisticated flavour profile. The combination of fruit from the two regions showcases the direction of our winemaking - working together with growers from both regions to bring you beautiful, well-rounded wines.

WINEMAKING

As the name suggests, no commercial yeast is added in a 'wild' fermentation. Instead, we encourage the must to ferment with the indigenous yeasts present on grape skins and in the atmosphere surrounding the vineyard. This process creates wines with character.

The Garnacha fruit from each of the regions was fermented separately in open fermenters and plunged over the ten-day warm ferment. The wines were then pressed off into seasoned French and American oak barriques for maturation where they were left on malolactic lees. Maturation in a mix of seasoned French and American oak barriques lends warmth and complexity. After maturation these wines were blended together to create this well-rounded, elegant wine.

Witches Falls Winery

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