

EST. 2003

WITCHES FALLS

FAMILY WINEMAKERS

WILD FERMENT COLLECTION

WILD FERMENT TINTA BARROCA

2021 SOUTH AUSTRALIA

IN A NUTSHELL

Grape Source

Riverland, SA

Alcohol

14.0%

Ageing Regime

9 months in seasoned
French & American Oak

Cellar

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

Colour

Medium Purple

Nose

Juicy black fruits
Candied fennel
Hibiscus tea

Palate

Jammy blackberries
Sour cherries
Succulent tannins

Food Pairing

Roast Beetroot &
Goats cheese tart
Gamey meats
Smoky brisket
Ragu pasta

Other

Vegan



TASTING NOTES

Vibrant, Energetic, and Succulent. Our Wild Ferment Tinta Barroca is a medium-bodied red in possession of exceptional character and charm.

Discover an abundance of juicy black fruits, hibiscus tea and candied fennel, perfectly complemented on the palate by a lavish offering of jammy blackberries and sour cherries, coupled with a succulent tannin structure. This wine lingers beautifully on the palate, rewarding the drinker with a decadent and luxurious mouthfeel.

VITICULTURE

Originally a Portuguese varietal widely planted in the Douro Valley, Tinta Barroca likewise thrives on Australian soil.

For our 2021 Wild Ferment Tinta Barroca, we have sourced grapes from premium South Australian Riverland Vineyards. Ancient red soils that run along the Murray are largely composed of clay, sand, and limestone particles. This dry and warm climate is perfectly suited to the cultivation of Mediterranean varietals like Tinta Barroca.

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. While the outcomes of such ferments can't be predicted—they are often spectacular.

This process creates wines with character. Accordingly, you'll find the Wild Ferment collection exhibits a complex and diverse flavour profile. These exquisite wines are all barrel matured to enhance their structure and complexity.

The fruit for this Tinta Barroca was wild fermented on skins for 16 days in tank before being pressed off into seasoned French and American oak barriques for maturation. The wine was left on malolactic lees during the nine month maturation period.

Witches Falls Winery

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