

EST. 2003

WITCHES FALLS
FAMILY WINEMAKERS

WILD FERMENT COLLECTION

IN A NUTSHELL

Grape Source
Riverland, SA

Alcohol
13%

Ageing Regime
11 months in seasoned
French & American Oak

Cellar
Drink now but also has long
term cellaring potential of 5–8 years.

Colour
Medium Ruby

Nose
Dried Cherry
Savoury Spice
Slate

Palate
Ripe Red Plums
Cherry
Subtle spice

Food Pairing
Gamey Meats
Roasted Root Veggies
Tomato-Based Pizza & Pasta

Other
Vegan



WILD FERMENT AGLIANICO

2021 SOUTH AUSTRALIA

TASTING NOTES

Earthy, Intriguing, and Refined. Never tried an Aglianico before? The Italians know it as the dashing husband of Fiano.

This Southern Italian is complex & refined. With fruits sourced from sustainable Riverland vineyards has been thoughtfully processed at our Tamborine Mountain winery and fermented in wild yeast. Ripe red fruits, warm spices and integrated oak meld with clean acidity and a confident tannin structure to create a well-balanced, light bodied red that will develop exquisitely with careful cellaring.

VITICULTURE

Originally an Italian varietal widely planted in Campania, Aglianico likewise thrives on Australian soil.

For our 2020 Wild Ferment Aglianico, 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 Aglianico.

WINEMAKING

As the name suggests, no commercial yeast is added in a 'wild' fermentation. Instead, we encourage freshly-pressed juice 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 Aglianico was wild fermented on skins for 15 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 eleven month maturation period.

Witches Falls Winery
79 Main Western Road, Tamborine Mountain, QLD, 4272
+61 (7) 5545 2609 | hello@witchesfalls.com.au
witchesfalls.com.au