

EST. 2003

WITCHES FALLS

FAMILY WINEMAKERS

WILD FERMENT COLLECTION

IN A NUTSHELL

Grape Source

Granite Belt, QLD

Alcohol

13.0%

Ageing Regime

14 months in a mix of new French and seasoned French and American oak

Cellar

4-7 Years

Colour

Soft Gold

Nose

Lemon Blossom
Honeysuckle
Nectarine

Palate

Flinty
Citrus
Lemon-Peel

Food Pairing

Lemon Chicken with Sesame
Lobster & Crab
Winter Vegetables

Other

Fined using milk products



WILD FERMENT CHARDONNAY

2021 GRANITE BELT

TASTING NOTES

Gentle, Intricate, and Engaging. The Wild Ferment Chardonnay is the gentle giant of our wooded whites boasting delightful aromatics and exquisite depth of flavour.

Inviting aromas of lemon blossom, nectarine, and honeysuckle fuse harmoniously with gentle oak, subtle minerality, and lively lemon peel acidity on the delectable, elegant, and perfectly balanced palate.

VITICULTURE

The fruit for the 2021 Wild Ferment Chardonnay was grown in the Ballandean district of Queensland's Granite Belt.

The Granite Belt is situated on the Great Dividing Range 850m above sea level and 95km inland from the coast. The winters are cold and frosty and summers warm, producing a continental climate. The soil is largely composed of granite, somewhat on the acidic side and is very free draining.

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 hand-picked Chardonnay fruit was processed and juice containing solids drained into a combination of new French and seasoned French & American oak barriques. There was no intentional malolactic fermentation. Lees stirring to add complexity was continued until the wine was prepared for bottling.

Witches Falls Winery

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