

EST. 2003

WITCHES FALLS

FAMILY WINEMAKERS

WILD FERMENT COLLECTION

2022 WILD FERMENT LAMBRUSCO

IN A NUTSHELL

Grape Source

Riverland, SA

Alcohol

13.7%

Ageing Regime

13 months in new & seasoned oak barriques

Cellar

Drink now but also has long term cellaring potential

10+ years

Colour

Deep Purple

Nose

Warm Spice

Raspberry

Black Plum

Palate

Black Cherry

Plush Black Berries

Black Tea

Food Pairing

Pulled pork with orange
Char grilled chicken or octopus

Salad with prosciutto and
berries/pomegranate

Other

Vegan



TASTING NOTES

Lavish, boisterous, and textural, this is Lambrusco redefined. Fruit sourced from sustainable Riverland vineyards has been thoughtfully processed at our Tamborine Mountain winery and fermented with natural wild yeast.

Unlike Lambrusco from years gone by, this bold, inky, dry wine elevates the variety in a traditional Italian style. An enchanting bouquet of warm spices and mulled citrus peel compliments the plush fruitiness on the full-bodied, viscous palate. Medium acidity, a confident tannin structure, and generous oak contribute to the lavish, well-structured mouthfeel. Perfect for long nights living La Dolce Vita.

VITICULTURE

Originally a delicacy from the Emilia-Romagna region of Italy, Lambrusco is well known as a light and spritzy, sweet red. For our 2022 Wild Ferment Lambrusco, we've sourced our fruit from premium South Australian Riverland Vineyards, creating a more robust Lambrusco with a dry finish.

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 varieties like Lambrusco.

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. Accordingly, you'll find the Wild Ferment collection exhibits a complex and diverse flavour profile.

Our 2022 Lambrusco has been aged in mixture of new & seasoned oak barriques. Due to the colour and boldness of flavour in this wine it was left on oak longer than usual and we found the harmonious balance of oak and fruit flavours was best at 13 months.

Witches Falls Winery

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