

EST. 2003

WITCHES FALLS
FAMILY WINEMAKERS

WILD FERMENT COLLECTION

WILD FERMENT MARSANNE

2022 SOUTH AUSTRALIA

IN A NUTSHELL

Grape Source
Riverland, SA

Alcohol
12.7%

Ageing Regime
9 months in seasoned French &
American Oak Barriques

Cellar
Drink now or cellar up to 10 years

Colour
Pale Gold

Nose
Stone fruit
White Flowers
Beeswax

Palate
Honeysuckle
Lemon Peel
Creamy mouthfeel

Food Pairing
Roast chicken risotto
Flaky white fish
Halloumi with honey
Pork with apple sauce

Other
Fined using milk products

TASTING NOTES

Golden, Textural & Sumptuous. Our Wild Ferment Marsanne boasts a rich flavour profile, thanks to its wild yeast fermentation and maturation in seasoned French and American oak barriques. Charming aromas of citrus blossom lead to a textural and nutty, medium-bodied palate brimming with flavours of citrus and stone fruit.

VITICULTURE

For our 2022 Wild Ferment Marsanne, 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. With its warm, dry climate and unique terroir, the conditions throughout the Riverland produce fruit of high quality, in turn creating truly unique wines of outstanding calibre.

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 Marsanne fruit was crushed, destemmed and the juice drained into seasoned French oak barriques for fermentation. The juice was taken off lees post fermentation and matured in oak for nine months. Spontaneous partial malolactic fermentation has added depth, complexity, and a subtle creaminess to this beautifully balanced wine.



Witches Falls Winery

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