

EST. 2003

# WITCHES FALLS

FAMILY WINEMAKERS

## WILD FERMENT COLLECTION

### IN A NUTSHELL

#### Grape Source

Riverland, SA

#### Alcohol

13.2%

#### Ageing Regime

12 months in new & seasoned oak

#### Cellar

Drink now or enjoy after 5-10 years  
of careful cellaring

#### Colour

Medium - dark ruby

#### Nose

Ripe Cherries  
Dark Chocolate  
Earthy spice

#### Palate

Blackcurrant  
Fresh Cherry  
Velvety Tannin

#### Food Pairing

Char-grilled meats  
Spiced Georgian BBQ  
Sharp Cheeses like blue or  
aged cheddar  
Wild Mushroom Broth

#### Other

Vegan



### 2022 WILD FERMENT SAPERAVI

### TASTING NOTES

**Exotic, Opulent & Resplendent.** The Georgian word for Saperavi translates to "stain" or "dye" in reference to its inky, resplendent colour. But this red is just as flavoursome as it is visually striking.

Medium-bodied and gratifying - our Wild Ferment Saperavi balances fruit-driven, dark fruits and cassis with earthy and spicy notes. Its mouth-watering finish and velvety tannin structure will always leave you wanting one more sip.

### VITICULTURE

Originally a grape varietal from the Caucasus region (modern day Georgia), Saperavi is truly unique. The grape is an example of a Teinturier grape—with red skins and red flesh.

For our 2021 Wild Ferment Saperavi, we've sourced our fruit from premium Riverland Vineyards. The 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 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.

When the fruit arrived, we just knew this wine would be something special - the berries were incredibly plump and glossy, which has absolutely translated into the finished product.

Our 2022 Saperavi, was oaked for 12 months in new and seasoned Puncheon barrels, creating this beautiful wine.

Witches Falls Winery

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