



## VITICULTURAL NOTES

The fruit for this Wild Ferment Monastrell was grown near the township of Ballandean in the 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. Most of the region's rainfall comes in the growing season, feeding the buds and shoots. The soil is largely composed of granite, somewhat on the acidic side and is very free draining.

## WINEMAKING NOTES

In a wild ferment wine, no commercial yeast is added. Instead we encourage the juice to ferment with the indigenous yeasts present on the grape skins. These exquisite wines are all barrel fermented and this adds to the structure and complexity on the palate.

## TASTING NOTES

To the French it's *Mourvedre* and the Spanish *Monastrell* but since it's a native Spanish variety we have gone with *Monastrell*. This rich gamey wine is a great diversification from the more obvious styles we are so used to drinking.

# 2016 Wild Ferment MONASTRELL

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|---------------------|--|
| <b>VARIETAL</b>     | 100% Monastrell                        |
| <b>ALCOHOL</b>      | 13.0%                                  |
| <b>AGING REGIME</b> | French and American seasoned oak       |
| <b>CELLAR</b>       | 3 – 4 years                            |
| <b>COLOUR</b>       | Crimson                                |
| <b>NOSE</b>         | Ripe dark cherries and blackberries    |
| <b>PALATE</b>       | Full, rich and spicy with good acidity |



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