



## VITICULTURAL NOTES

The fruit for our Wild Ferment Sangiovese Cabernet was grown 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.

The fruit was fermented very traditionally in open fermenters with minimal intervention. It was plunged over the ten day warm ferment, then pressed off into seasoned oak Barriques for maturation. The wine was left on malo lees during this period.

## TASTING NOTES

This medium bodied wine shows aromas of plum, dark cherries and liquorice. The elegant, savoury palate shows flavours of cherry and plum, fine tannins and firm acidity. Barrel ageing has added to the structure and complexity of this beautiful wine.

2017 Wild Ferment

SANGIOVESE CABERNET

<b>ALCOHOL</b>	12.5%
<b>AGING REGIME</b>	Seasoned French and American oak
<b>CELLAR</b>	Perfect now or cellar for 3 – 5 years
<b>COLOUR</b>	Crimson
<b>NOSE</b>	Plum, dark cherries and liquorice
<b>PALATE</b>	Medium bodied and savoury with fine tannins, firm acidity and cherry and plum flavours.
<b>FOOD MATCH</b>	A food friendly wine that can be matched with anything from seafood to appetisers and pastas.



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