



VITICULTURAL NOTES

The fruit for this Chardonnay was grown in the Ballandean district of 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.

The hand picked fruit was processed and juice containing solids was drained into new and seasoned French oak barriques. There was no intentional malo-lactic fermentation. Lees stirring to add complexity was continued until the wine was prepared for bottling.

TASTING NOTES

Honeydew melon, pear citrus and vanillin aromas combine to deliver a compelling nose. The creamy palate is beautifully balanced with white fruits and citrus supported by toasty oak. This Chardonnay will develop richer honeyed characteristics in the coming years.

2017 Wild Ferment CHARDONNAY

ALCOHOL	13.2%
AGING REGIME	New and seasoned French oak
CELLAR	3 – 4 years
COLOUR	Pale straw
NOSE	Honeydew melon, pear, citrus and vanilla
PALATE	White fruits, citrus and toasty oak
FOOD MATCH	Chicken & pasta dishes and rich cheeses



A JAMES HALLIDAY FIVE RED STAR WINERY – 79 MAIN WESTERN RD, TAMBORINE MTN QLD 4272

PHONE 07 5545 2609

EMAIL SALES@WITCHESFALLS.COM.AU

WWW.WITCHESFALLS.COM.AU