



2017 Wild Ferment

FIANO

ALCOHOL	12.2%
AGING REGIME	Seasoned French & American oak
CELLAR	Perfect young however will reward careful cellaring
COLOUR	Golden Yellow
NOSE	Apricot blossom, honey & stone fruit
PALATE	Rich with almond and nectarine
FOOD MATCH	Seafood Linguine or charcuterie platter

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 seasoned French and American 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

Fiano is a highly regarded grape variety from the Campania region of Southern Italy. The herbaceous nose tantalizes with aromas of apricot blossom, honey and stone fruit while almond and nectarine combine on the rich and complex palate.



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