



VITICULTURAL NOTES

Garnacha, once one of the most widely grown varieties in Australia, is now enjoying renewed popularity. It is also the second most widely planted variety in the world.

The fruit for this Garnacha was grown near 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

We have chosen to treat this noble Spanish variety very traditionally. The fruit was fermented in open fermenters with minimal intervention using only the indigenous yeast found on the grapes at the time of harvest. The fruit was plunged over the ten-day warm ferment then pressed off into seasoned French and American oak barriques for maturation. The wine was left on malo lees during the 8 month maturation period.

TASTING NOTES

Spicy black pepper, raspberry, cherry and toffee aromas lead to a warm inviting palate. The wine was fermented in used French and American oak barriques to allow the full expression of the Garnacha fruit characteristics.

Wild Ferment 2017 GARNACHA

VARIETAL	Garnacha
ALCOHOL	13.2%
AGING REGIME	8 months in used French and American oak
CELLAR	Perfect young however will reward careful cellaring
COLOUR	Ruby Red
NOSE	Black pepper, raspberry, cherry and toffee.
PALATE	Spicy pepper and confectionery
FOOD MATCH	Marinated foods from the BBQ



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