



## VITICULTURAL NOTES

The fruit for this Wild Ferment Pinot Noir 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

The fruit for our Wild Ferment Pinot Noir was hand-picked, and the bunches were de-stemmed and whole berries fermented very traditionally in open fermenters, with minimal intervention, using indigenous yeast. The wine was then matured in French oak barriques for a period of 12 months. Intentional malo-lactic fermentation took place in barrel.

## TASTING NOTES

Wonderful aromatics of soft red and dark cherry is complemented by hints of earthiness on the nose of this elegant Pinot Noir. Your palate is greeted with soft, rich fruit flavours with a hint of spice. The moreish tannins and velvety texture make for an impressive finish.

## 2017 Wild Ferment PINOT NOIR

<b>VARIETAL</b>	Pinot Noir
<b>ALCOHOL</b>	12.5%
<b>CELLAR</b>	5 years, this wine will develop gamey
<b>COLOUR</b>	Crimson
<b>NOSE</b>	dark cherries and cloves
<b>PALATE</b>	Deep and fresh with a gentle tannin grip
<b>FOOD MATCH</b>	Smokey glazed ham



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