



VITICULTURAL NOTES

The fruit for this Sauvignon Blanc 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 aged 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. The wine was left on lees for two months to add complexity prior to being racked off and returned to barrel for a further 8 month period.

TASTING NOTES

Citrus, grass and green herbaceous aromas combine subtly with gentle oak aromas and flavours to deliver an intriguing Sauvignon Blanc.

2017 Wild Ferment SAUVIGNON BLANC

ALCOHOL	12.4%
AGING REGIME	New and seasoned French oak
CELLAR	Will develop with careful cellaring but we like it right now!
COLOUR	Pale yellow straw with green hues
NOSE	Herbaceous, citrus and grass
PALATE	Citrus, capsicum and subtle oak
FOOD MATCH	Seafood or a creamy pasta dish



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