

Granite Belt

2018 SAIGNÉE

ALCOHOL	12.2%
AGING REGIME	Stainless Steel
CELLAR	Best enjoyed while young and vibrant
COLOUR	Burnt orange
NOSE	Strawberries and cream, roses and ripe berries
PALATE	Summer berries with a beautiful balance of sweetness and acidity
FOOD MATCH	BBQ or Indian curries



VITICULTURAL NOTES

The fruit for this wine 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

Saignee is French for 'to bleed' and refers to the winemaking process where the juice is left on skins for just enough time prior to fermentation to give the wine its vibrant and wonderful colour. The wine is then processed in stainless steel.

TASTING NOTES

This fun and fresh Saignée (son-yay) is made from combining Black Muscat and Syrah fruit and is a wine for any occasion. The gorgeous burnt orange hue comes from the grape juice having the briefest contact with the skins of the fruit. Delicate aromas of strawberries and cream, roses and ripe berries delight the senses while the palate is smooth with lush berries, a hint of spice and the perfect balance of acidity and sweetness. Enjoy chilled.



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