



Wild Ferment

2018 VIOGNIER

ALCOHOL	13.0%
AGING REGIME	Seasoned French oak
CELLAR	3 to 4 years
COLOUR	Light straw
NOSE	Apricot, lemon & honey
PALATE	Rich with a wonderful mouth-feel and flavours of melon, pear and citrus.
FOOD MATCH	Has the body and flavour to stand up to strong flavoured dishes such as Mexican, Chinese or Thai

VITICULTURAL NOTES

The fruit for this Viognier was grown in the Ballandean district of the Granite Belt.

Viognier is a French Rhone variety that produces a crisp, dry wine which has great complexity, richness and character. In the 1960's the grape was endangered and almost extinct. This has since turned around as the popularity of the variety has grown.

WINEMAKING NOTES

As the name suggests, in a wild ferment no commercial yeast is added. Instead, we encourage the juice to ferment with the indigenous yeast present on the grape skins. While the outcomes of such ferments can't be predicted they are often spectacular.

Indigenous yeast, some juice solids and barrel fermentation have contributed to this complex wine.

TASTING NOTES

If you want a white with character then our Wild Ferment Viognier is for you! The nose displays an intriguing blend of apricot, lemon and honey aromas. Melon, citrus and pear flavours combine to deliver wonderful palate richness and a lingering mouth-feel. This wine will reward careful cellaring over the coming years.



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