



VITICULTURAL NOTES

The fruit for this Chardonnay 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 fermented and this adds to the structure and complexity on the palate.

The hand picked fruit was processed and juice containing solids was drained into seasoned French oak barriques. There was no intentional malo-lactic fermentation. To add complexity, the wine was left on lees for the duration of the maturation period.

TASTING NOTES

Our Wild Ferment Verdelho displays melon, lime and vanillin and ripe pineapple aromas. The palate is full and balanced with citrus and creaminess, supported by toasty oak.

Wild Ferment

2017 VERDELHO

ALCOHOL	12.5%
AGING REGIME	New and seasoned French oak
CELLAR	Delicious young but will reward careful cellaring
COLOUR	Pale yellow straw
NOSE	Melon, lime, vanillin and ripe pineapple
PALATE	Full, creamy and balanced with citrus supported by toasty oak
FOOD MATCH	Chicken & pasta dishes



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