



Wild Ferment
2018 PINOT NOIR

VARIETAL	Pinot Noir
ALCOHOL	12.9%
CELLAR	5 years, this wine will develop gamey
COLOUR	Crimson
NOSE	dark cherries and cloves
PALATE	Deep and fresh with a gentle tannin grip
FOOD MATCH	Smokey glazed ham

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 smooth, plum, red berries and a hint of spice. The fine tannins, balanced acidity and velvety texture make for an impressive finish.



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