

Wild Ferment 2018 Tempranillo



VITICULTURAL NOTES

Tempranillo (temp-rah-nee-yo) is Spain's best-known grape variety, most famously found in Rioja. The fruit for the Wild Ferment Tempranillo was grown near Ballandean in the Granite Belt. The Granite Belt is situated on the Great Dividing Range 850m above sea level and 95 km 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 Spring feeding the growing buds and shoots. The soil is largely composed of granite, somewhat on the acidic side and is very free draining.

WINEMAKING NOTES

We have chosen to treat the grapes very traditionally by using only the indigenous yeast from the vineyard and surrounds to complete the fermentation. The wine was matured in seasoned French and American oak barriques to allow the full expression of the Tempranillo fruit characteristics.

TASTING NOTES

The nose shows lifted aromas of cherry and deep plum. The medium bodied palate has a wonderful balance of earth and juicy fruits of the forest, complemented by velvety tannins and hints of spice and herbs. Our Wild Ferment Tempranillo was matured in used French and American oak barriques to allow the full expression of the Tempranillo fruit characteristics.

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| VARIETAL | Tempranillo |
| ALCOHOL | 13.2% |
| CELLAR | Will age with careful cellaring but perfect young |
| COLOUR | Ruby Red |
| NOSE | Black cherry and deep plum |
| PALATE | Juicy fruits of the forest, velvety tannins, hint of spice |
| FOOD MATCH | The Party Pleaser – goes well with a diverse range of foods |



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