



# POACHER'S RIDGE



TERROIR DRIVEN

## CABERNET SAUVIGNON

Region: *Great Southern*

Variety: *Cabernet Sauvignon 100%*

### WINEMAKING

The fruit is hand harvested from very low yielding vines. The grapes are crushed, de-stemmed and then pumped into 6 tonne overhead fermenters and inoculated with yeast immediately. The ferment is allowed to reach 30°C and pumped over with oxygen regularly during the peak of ferment. This allows maximum extraction of the fine tannins, flavour and colour from the skins. Post fermentation - the wine is run off into French Oak barrels, 40% being new, for 18 months maturation. The wine is then pumped into tank before being minimally fined (egg white) and filtered.

### TECHNICAL ANALYSIS

Alcohol:	14.0%
pH:	3.5
TA:	6.6 g/L

### COLOUR

Deep ruby red colour.

### AROMA

Intense black fruits – blueberry and cassis with underlying French oak.

### PALATE

A dry, medium to full bodied style with fine, powdery and savoury tannins that are well integrated with the French oak. The blue and black fruit flavours have terrific intensity across the mid-palate and the finish is long.

### CELLARING

5 – 10+ years.

### AWARDS/REVIEWS

94Pts – James Halliday, 2016  
*Australian Wine companion*  
Bronze – Perth Royal Wine  
Show 2016

