



POACHER'S RIDGE



TERROIR DRIVEN

MARSANNE

Region: *Great Southern*
Variety: *Marsanne 100%*



WINEMAKING

The grapes are harvested between 13-13.5 Baume in the cool of the night. The fruit is crushed and de-stemmed with the pressings kept separate, fined and blended back to the free run component to provide maximum flavour. The juice is 100% barrel fermented in new French oak barriques for five weeks. Minimal fining is used (skim milk) and filtration is kept to a minimum with bottling carried out post-filtration.

TECHNICAL ANALYSIS

Alcohol:	13.0%
pH:	3.4
TA:	5.8 g/L

COLOUR

Pale lemon colour.

AROMA

Aromas of fresh melon, citrus and pear with underlying spicy, vanillin oak.

PALATE

A dry, medium bodied wine with a crisp acid structure. Flavours of lemon/lime and mid-palate texture (grapefruit pith) are evident and lead to a long and flavoursome finish.

CELLARING

Drink now or cellar for 10+ years.

AWARDS/REVIEWS

91Pts — Ray Jordan, 2015
WA Wine Guide