



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 fermented in stainless steel tanks. 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:	3.69
TA:	4.57 g/L

COLOUR

Pale lemon colour.

AROMA

Aromas of fresh melon, citrus and green pear.

PALATE

A dry, light to medium bodied wine with a crisp acid structure. Flavours of citrus (grapefruit) and green apple are pronounced. The mid-palate texture is a highlight and this combined with the fruit intensity leads to a long and flavoursome finish.

CELLARING

Drink now or cellar
for 10+ years.

AWARDS/REVIEWS

Not shown to date.

