



POACHER'S RIDGE



TERROIR DRIVEN

RIESLING

Region: *Great Southern*

Variety: *Riesling 100%*



WINEMAKING

A minimalist approach to Riesling is the key to allow the vineyard to express itself through the high quality of the fruit. The grapes are harvested between 12 and 13 Baume. Hand harvesting is carried out in the early hours of the morning to keep the fruit cool and maintain quality and pristine fruit characters. Only free run juice and light pressings are used.

The juice is kept cold and allowed to settle naturally - there is no filtration. The juice is racked off solids once it is bright and clear, allowed to warm to ambient temperature and then inoculated with a selected yeast strain. The ferment is maintained at 13 – 15°C over three weeks. This allows for maximum fruit character to be retained. After fermentation, the wine is stabilised and minimal fining (isinglass) is used. The wine is then lightly filtered and bottling carried out as soon as possible.

TECHNICAL ANALYSIS

Alcohol:	13%
pH:	3.1
TA:	7.4 g/L

COLOUR

Pale to Medium Lemon.

AROMA

Aromas of lemon zest with lifted floral notes and hint of toastiness from the bottle age.

PALATE

A dry, light bodied style of Riesling with a fresh acid structure and purity of fruit running through the core of the wine. Flavours of lime and grapefruit juice abound with slight toastiness. Very balanced and persistent on the finish.

CELLARING

5+ years.

AWARDS/REVIEWS

Gold – Canberra International Wine Challenge 2016
91Pts – James Halliday, 2016 *Australian Wine companion*.
Bronze – Perth Royal Show 2005