



POACHER'S RIDGE



TERROIR DRIVEN

SHIRAZ

Region: *Great Southern*

Variety: *Shiraz 100%*



WINEMAKING

The grapes are hand picked at optimum fruit ripeness. The grapes are de-stemmed and crushed before being pumped into 6 tonne overhead fermenters. The ferment is allowed to reach 30°C and pumped over regularly, with oxygen added during the peak of fermentation. This allows the maximum extraction of the fine tannins, flavour and colour from the skins. Post maceration and fermentation the wine is racked into French oak barrels - 33% new and balance in seasoned French oak for 18 months' maturation. The wine is pumped into tank prior to bottling before being gently fined (egg white) and filtered.

TECHNICAL ANALYSIS

Alcohol:	13.7%
pH:	3.65
TA:	5.3 g/L

COLOUR

Deep ruby red colour.

AROMA

Warm spices and dark chocolate aromas open up to blackberry and plum with underlying French oak.

PALATE

A dry, medium to full bodied fruit forward style with black jubey and dark chocolate flavours on the palate. There are warm spicy undertones from the new and seasoned oak that are well integrated with the soft, fleshy tannins.

CELLARING

5 - 10+ years.

AWARDS/REVIEWS

95Pts — James Halliday,
2016 *Australian Wine companion*
Bronze — Perth Royal Wine Show 2016
Bronze — Melbourne International Wine
Competition 2016
90Pts — Huon Hooke, October 2016

