



POACHER'S RIDGE



TERROIR DRIVEN

CABERNET SAUVIGNON

Region: *Great Southern*

Variety: *Cabernet Sauvignon 100%*

WINEMAKING

Fruit is harvested looking for ripeness without overripe or “dead fruit” characters. The grapes are crushed then pumped into 6 tonne overhead fermenters and inoculated immediately. The ferment is allowed to reach 30°C and pumped over regularly with oxygen added during the peak of ferment. This allows maximum extraction of the fine grape tannins and colour from the skins. After fermentation the wine is run off into French Oak barrels, 35-40% being new, for 15 months maturation. The wine is pumped into tank prior to bottling and again minimal fining (egg white) and filtration is carried out.

TECHNICAL ANALYSIS

Alcohol:	13.5%
pH:	3.45
TA:	6.2 g/L

COLOUR

Deep Red colour with great depth.

AROMA

Vibrant cassis and blackcurrant fruits are harmoniously integrated with dusty cigar box and tobacco leaf characters.

PALATE

The cassis and berry fruits fill the mouth and provide richness that carries through the palate. The hints of tobacco leaf add an extra element and backed by a firm tannin structure and high quality French oak. There is great weight, balance and drive to palate with a fine acidity giving long lingering flavours.

CELLARING

Enjoy now with red meat
or cellar for up to 15 years

