



# POACHER'S RIDGE



TERROIR DRIVEN

## MERLOT RESERVE RANGE

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



### WINEMAKING

Fruit is hand harvested and crushed into small open fermenters. The cap is plunged by hand three to four times a day to get gentle extraction of fine grained and silky tannins. After fermentation the wine is run off into French oak barrels, 25% being new, for 18 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:	13.0%
pH:	3.23
TA:	6.5 g/L

### COLOUR

Medium to dark red colour.

### AROMA

Red plum fruit characters dominate the nose, and are backed by some typical Merlot creaminess, and subtle French oak.

### PALATE

The plum fruit notes fill the front palate and are backed by subtle charry French oak notes. The fine grained tannins combine with a firm acid backbone to give a beautiful structure to frame the vibrant fruit. The finish is fresh and surprisingly long, leaving the flavours to linger in your mouth.

### CELLARING

10+ years.

### AWARDS/REVIEWS

96Pts — James Halliday, 2015  
*Australian Wine companion*

