



# POACHER'S RIDGE



TERROIR DRIVEN

## SHIRAZ

Region: *Great Southern*

Variety: *Shiraz 100%*



### WINEMAKING

We hand harvest when we can get maximum ripe 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. Juice is left on skins for one week post ferment. After fermentation the wine is run off into French Oak barrels, 33% 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:	14.0%
pH:	3.5
TA:	7.1 g/L

### COLOUR

Deep and vibrant red colour.

### AROMA

A lovely example of cool climate shiraz with complex and vibrant bouquet showing plum and blackberry fruits backed by hints of black pepper and high quality French oak.

### PALATE

The plum and blackberry fruits provide a mouth filling and rich front palate. The cool climate Shiraz notes of spice and black pepper run the length of the palate, adding complexity, and are enhanced by structured tannin and a fine acidity. There is a wonderful vibrancy and fantastic persistency due to the balance and drive of the wine.

### CELLARING

Drink now or cellar  
for 10 to 15 years.