



# POACHER'S RIDGE



TERROIR DRIVEN

## CABERNET SAUVIGNON

Region: *Great Southern*  
*Western Australian 100%*  
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 300C 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, 20% being new, for 16 months maturation. The wine is pumped into tank prior to bottling and again minimal fining (egg white) and filtration is carried out.

### COLOUR

Dark red colour with great depth and intensity.

### AROMA

A leafy herbaceousness with a wonderful rich prune nose. The primary fruit flavours have developed beautifully into superb fruit-cake aromas.

### PALATE

The forests fruits and cassis provide a mouth filling front palate, which is backed by the high quality French oak. The firm tannin structure and balanced acidity provides a long lingering finish and will ensure that this wine will live for twenty years plus. Enjoy now with red meat or cellar and watch this wine develop beautifully for at least 20 years.

### AWARDS/REVIEWS

Purple crimson black current, cedar and spice are constant notes on the bouquet and medium bodied palate. Overall good length and balance... **91/100**

*James Halliday Australian Wine Companion 2017*

### TECHNICAL ANALYSIS

Alcohol:	13.8%
pH:	3.5
TA:	6.8 g/L

### VITICULTURE

Vines are irrigated and grown on VSP trellising. The trellis system has a north-south orientation with 3.6 metre row, and 1.8 metre vine spacing. Harvesting usually occurs late March or early April each year.

