



POACHER'S RIDGE



TERROIR DRIVEN

RIESLING

Region: *Great Southern*
Western Australira 100%
Variety: *Riesling 100%*

WINEMAKING

We take a minimalist approach for the Riesling where quality grapes let the wine make itself. The wine is all about fruit and vineyard expression. Grapes are harvested between 11.5 and 12 oBe and 9-10g/L of acid. Hand harvesting is carried out to maintain quality and fruit characters. Only free run juice and light pressings are used. Juice is kept cold and allowed to settle naturally, there is no filtration of the juice. The juice is racked off solids once it is bright and clear, allowed to warm to ambient temperature then inoculated with a selected yeast strain. Ferment is maintained at 13-15 oC and completes slowly over three weeks. This allows for maximum fruit character to be retained. After ferment the wine is stabilized and minimal fining is used, (isinglass) filtration is also kept to a minimum and bottling carried out as soon as possible.

COLOUR

Pale straw coloured.

AROMA

Delicate floral notes combine with pink grapefruit characters to provide a clean, aromatic and attractive bouquet.

PALATE

The front palate has a succulent juiciness thanks to the rich fruit character and is perfectly balanced by the wonderful natural acidity. There is a fine and delicate structure which holds the wine tight and focussed along the length of the palate.

Enjoy now with seafood or cellar carefully for up to 15 years.

TECHNICAL ANALYSIS

Alcohol:	12.2%
pH:	3.05
TA:	8.1 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 1.5 metre vine spacing. Vines are thinned and the canopy is opened on the morning side to assist in fruit ripening. Hand harvesting usually occurs in March each year.



AWARDS/REVIEWS

Ray Jordan 2019 WA Wine Guide ...95/100