



POACHER'S RIDGE



TERROIR DRIVEN

CABERNET SAUVIGNON

RESERVE RANGE

Region: *Great Southern*

Variety: *Cabernet Sauvignon 100%*

WINEMAKING

The fruit is hand harvested from very low yielding vines. The grapes are crushed, de-stemmed and then pumped into 6 tonne overhead fermenters and inoculated with yeast immediately. The ferment is allowed to reach 30°C and pumped over with oxygen regularly during the peak of fermentation. This allows maximum extraction of the fine tannins, flavour and colour from the skins. Post fermentation - the wine is run off into French Oak barrels, 60% being new, for 18 months' maturation. The wine is then pumped into tank before being minimally fined (egg white) and filtered.

TECHNICAL ANALYSIS

Alcohol:	13.0%
pH:	3.5
TA:	5.5 g/L

COLOUR

Deep ruby red colour.

AROMA

Very intense black fruits – blueberry and cassis with underlying spicy French oak of high quality.

PALATE

A dry, medium to full bodied style with fine, and well structured tannins that are harmoniously integrated with the French oak. Black fruit flavours of blueberry and cassis are pronounced and persistent. The wine has a sustained and balanced finish.

CELLARING

10+ years.

AWARDS/REVIEWS

94pts - James Halliday,
Australian Wine Companion

