



POACHER'S RIDGE



TERROIR DRIVEN

CABERNET SAUVIGNON

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 15 months' maturation. The wine is then pumped into tank before being minimally fined (egg white) and filtered.

TECHNICAL ANALYSIS

Alcohol:	14.0%
pH:	3.4
TA:	6.9 g/L

COLOUR

Deep red colour with vibrant hues.

AROMA

Very intense blackcurrant, cocoa, and underlying dried bay leaf aromas. Hints of new French oak are apparent.

PALATE

Dry, medium acidity with fine and well structured tannins reflective of a Cabernet Sauvignon that will age for the long haul. The fruit is lively and intense - blue fruits, plum and dried herbal notes. The wine has finesse, elegance and poise but underlying power. Very long finish.

CELLARING

Drink now or cellar for up to 15 years.

AWARDS/REVIEWS

92 Pts - James Halliday Australian Wine Companion