



POACHER'S RIDGE

TERROIR DRIVEN

MALBEC

BLACK LABEL RANGE

Region: *Great Southern*

Variety: *Malbec 100%*



WINEMAKING

Grapes are hand harvested from small parcels low yielding vines. The grapes are crushed then pumped into 2 tonne open 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. After fermentation the wine is run off into French Oak barrels, 20% being new, for 14 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:	12.5%
pH:	3.55
TA:	6.5 g/L

COLOUR

Vibrant and bright red colour.

AROMA

Lifted floral and red fruits – juicy cranberry with underlying new and seasoned spicy French oak.

PALATE

Dry, soft and generous tannins that give the wine plushness and vitality. The fruit is ripe and juicy with raspberry and cranberry well supported by spicy, vanillin French oak. Very well balanced and structured with a long finish - a wine that will reward patience in the cellar.

CELLARING

Enjoy now with red meat or cellar for up to 15 years

