



POACHER'S RIDGE

TERROIR DRIVEN

MARSANNE

Region: *Great Southern*

Variety: *Marsanne 100%*



WINEMAKING

The grapes are harvested between 13-13.5 Baume in the cool of the night. The fruit is crushed and de-stemmed with the pressings kept separate, fined and blended back to the free run component to provide maximum flavour. The juice is 100% barrel fermented in new French oak barriques for five weeks. Minimal fining is used (skim milk) and filtration is kept to a minimum with bottling carried out post-filtration.

COLOUR

Pale lemon colour.

AROMA

Starting to show some superb development of lantana, citrus lime and honeyed pineapple.

PALATE

Youthfully acidity supports the development of the honeyed/honeysuckle and citrus marmalade characters showing on the nose. Splash this around with your next Roast Pork.

AWARDS/REVIEWS

Silver — Blackwood Valley WA Boutique Wine Show 2006

Updated Notes — 2017

Rich Straw coloured. Honeysuckle flavours dominate the front palate with some subtle bottle age buttery/toasty characters. The finish is lively with nice crisp acidity.

TECHNICAL ANALYSIS

Alcohol:	12%
pH:	3.35
TA:	6.0 g/L

CELLARING

10+ years.

