



# 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 fermented in French oak for three months. Minimal fining is used (skim milk) and filtration is kept to a minimum with bottling carried out post-filtration.

### TECHNICAL ANALYSIS

Alcohol:	13.0%
pH:	3.35
TA:	7.0 g/L

### COLOUR

Pale lemon colour.

### AROMA

Aromas of apple, citrus and green pear with underlying vanilla oak.

### PALATE

A dry, medium bodied wine with a crisp acid structure. Flavours of citrus (grapefruit) and green apple are pronounced. The mid-palate texture is a highlight and augmented by the French oak component. The fresh fruit flavours are intense, focused and display persistence.

### CELLARING

Drink now or cellar for 10+ years.

### AWARDS / REVIEWS

92 Pts: Ray Jordan, *West Weekend*, February 2018  
90+ Pts: Campbell Mattinson, *Winefront* 2018

