



POACHER'S RIDGE



TERROIR DRIVEN

MARSANNE

Region: *Great Southern*
Variety: *Marsanne 97%*
Viognier 3%



WINEMAKING

The grapes are hand harvested between 13-13.5 Baume in the cool of the evening. The fruit is whole bunch pressed to tank then racked to barrel with a 25% new and 75% one to two year old French oak barriques. The wine is left in barrel on yeast lees for three to four months to maximise flavour and texture. Minimal fining is used (skim milk) and filtration is kept to a minimum with bottling carried out post-filtration.

COLOUR

Pale Lemon Colour.

CELLARING

Drink now or cellar for up to 10+ years.

AROMA

Aromas of fresh orchard fruits including apple and ripe pears with underlying vanillin oak.

PALATE

A dry, medium bodied wine with a crisp acid structure. Flavours of apple and green pear are pronounced. The mid-palate texture is a highlight and augmented by the vanillin oak component, which gives the wine tremendous line and length.

TECHNICAL ANALYSIS

Alcohol: 13.5%
pH: 3.1
TA: 7.0 g/L

PRODUCTION

103 cases