



POACHER'S RIDGE



TERROIR DRIVEN

MERLOT

RESERVE RANGE

Region: *Great Southern*
Variety: *Merlot 100%*



WINEMAKING

Fruit is hand harvested and crushed into small open fermenters. The cap is plunged by hand three to four times a day to get gentle extraction of fine grained and silky tannins. After fermentation the wine is run off into French oak barrels, 25% being new, for 18 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:	13.0%
pH:	3.23
TA:	6.5 g/L

COLOUR

Medium to dark red colour.

AROMA

Red plum fruit characters dominate the nose, and are backed by some typical Merlot creaminess, and subtle French oak.

PALATE

The plum fruit notes fill the front palate and are backed by subtle charry French oak notes. The fine grained tannins combine with a firm acid backbone to give a beautiful structure to frame the vibrant fruit. The finish is fresh and surprisingly long, leaving the flavours to linger in your mouth.

CELLARING

10+ years.

AWARDS/REVIEWS

96pts — James Halliday, *Halliday Wine Companion*, 2015

