



POACHER'S RIDGE



TERROIR DRIVEN

MERLOT

Region: *Great Southern*

Variety: *Merlot 100%*



WINEMAKING

The fruit is hand harvested and crushed into small open fermenters. The cap is plunged by hand three to four times a day to perform gentle extraction of tannins, colour and flavour. Post fermentation, the wine is run off and pressed off into French oak barriques, 25% being new, for 15 months maturation. The wine is pumped into tank before being minimally fined (egg white) and filtered.

TECHNICAL ANALYSIS

Alcohol:	13.5%
pH:	3.23
TA:	6.5 g/L

COLOUR

Mid to deep ruby colour.

AROMA

lifted aromas of plum and raspberry fruit with underlying spicy, French oak.

PALATE

Dry, fine tannin and beautifully balanced French oak that provides structure for the varietal fruit flavours of plum and mulberry. A well integrated example of Merlot with terrific length of flavour.

Enjoy with lamb and game.

CELLARING

Drink now or cellar for 8 - 10 years.

AWARDS/REVIEWS

94pts — James Halliday,
Wine Companion 2017

