



# 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

94 Pts — Halliday Wine Companion 2017

