



# POACHER'S RIDGE

TERROIR DRIVEN

## RIESLING

Region: *Great Southern*

Variety: *Riesling 100%*



### WINEMAKING

A minimalist approach to Riesling is the key to allow the vineyard to express itself through the high quality of the fruit. The grapes are harvested between 11.0 and 11.5 Baume and 9-10g/L of acid. Hand harvesting is carried out in the early hours of the morning to keep the fruit cool and maintain quality and pristine fruit characters. Only free run juice and light pressings are used.

The juice is kept cold and allowed to settle naturally - there is no filtration. The juice is racked off solids once it is bright and clear, allowed to warm to ambient temperature and then inoculated with a selected yeast strain. The ferment is maintained at 13 – 15°C over three weeks. This allows for maximum fruit character to be retained. After fermentation, the wine is stabilised and minimal fining (isinglass) is used. The wine is then lightly filtered and bottling carried out as soon as possible.

### TECHNICAL ANALYSIS

Alcohol:	12.2%
pH:	3.05
TA:	8.1 g/L

### COLOUR

Pale straw coloured.

### AROMA

Delicate floral notes combine with pink grapefruit characters to provide a clean, aromatic and attractive bouquet.

### PALATE

The front palate has a succulent juiciness thanks to the rich fruit character and is perfectly balanced by the wonderful natural acidity. There is a fine and delicate structure which holds the wine tight and focussed along the length of the palate.

Enjoy now with seafood or cellar carefully for up to 15 years.

### CELLARING

Drink now or cellar for up to 15 years.

### AWARDS/REVIEWS

95pts — Ray Jordan, 2019 *WA Wine Guide*.

