



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 11.5 and 12.0 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. Most of the ferment is maintained at 13 - 15°C over three weeks. This allows for maximum fruit character to be retained. The wine was barrel fermented in old French Oak and left on lees for two months.

COLOUR

Very Pale lemon, watery colour.

CELLARING

Drink now or cellar for up to 15 years.

AROMA

Aromas of fresh lemon with mandarin peel are evident and backed by spice and hints of bath salt notes.

AWARDS

Not shown to date.

PRODUCTION

89 cases



PALATE

Barrel fermentation provides a rich and flavoursome front palate with good texture. The wine is balanced by a tight linear acid structure providing plenty of length. Lees contact post fermentation creates a savoury and more-ish finish, preserved by prominent citrus flavours.

TECHNICAL ANALYSIS

Alcohol: 12.5%
pH: 2.80
TA: 8.2 g/L