



POACHER'S RIDGE

TERROIR DRIVEN

SHIRAZ

Region: *Great Southern*

Variety: *Shiraz 100%*



WINEMAKING

We harvest when we can get maximum ripe fruit characters. The grapes are crushed then pumped into 6 tonne overhead fermenters and inoculated immediately. The ferment is allowed to reach 30°C and pumped over regularly with oxygen added during the peak of ferment. This allows maximum extraction of the fine grape tannins and colour from the skins. Juice is left on skins for one week post ferment. After fermentation the wine is run off into French Oak barrels, 33% 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.

COLOUR

Deep red colour.

AROMA

Distinctly cool climate shiraz showing great balance of black pepper, plum fruit characters and charry French oak.

PALATE

A great example of cool climate shiraz with a structured and elegant palate. Plum fruits and black pepper characters provide a rich front palate whilst the mid palate has great balance of French oak leading to a long and persistent finish.

AWARDS / REVIEWS

90Pts — James Halliday, 2012 *Australian Wine companion*

Updated Notes — 2017

Very good colour, the aromas are still dominated by the black pepper character which was a feature as a young wine. The palate is rich and vibrant with primary fruit, firm tannin and structure. Very good with time ahead of it.

TECHNICAL ANALYSIS

Alcohol:	14.4%
pH:	3.60
TA:	6.2 g/L

CELLARING

10+ years.

