



POACHER'S RIDGE



TERROIR DRIVEN

SHIRAZ

Region: *Great Southern*
Variety: *Shiraz 100%*



WINEMAKING

The grapes are hand picked at optimum fruit ripeness. The grapes are de-stemmed and crushed before being pumped into 6 tonne overhead fermenters. The ferment is allowed to reach 30°C and pumped over regularly, with oxygen added during the peak of fermentation. This allows the maximum extraction of the fine tannins, flavour and colour from the skins. Post maceration and fermentation, the wine is racked into French oak barriques - 33% new and balance in seasoned French oak for 15 months' maturation. The wine is pumped into tank prior to bottling before being gently fined (egg white) and filtered.

TECHNICAL ANALYSIS

Alcohol:	14.0%
pH:	3.6
TA:	6.8 g/L

COLOUR

Deep ruby red colour with vibrant hues.

AROMA

Very ripe and intense black fruits - plum and mulberry. Very good quality French oak is apparent with hints of vanilla and warm spices. Black pepper is underlying.

PALATE

Rich plum fruit characters fill the front palate immediately, giving a generous and rich mouthfeel. The fruit characters are perfectly back by cedary French oak, firm yet balanced tannins and a fine acid back bone.

Enjoy now with red meat or mature soft cheeses.

CELLARING

8 – 10+ years.

AWARDS/REVIEWS

96pts – James Halliday,
Halliday Wine Companion
Bronze – Wine Show of WA, 2016