



# POACHER'S RIDGE



TERROIR DRIVEN

## SHIRAZ

Region: *Great Southern*

Variety: *Shiraz 100%*



### WINEMAKING

The grapes are hand picked at optimum fruit ripeness from dry grown vines. The bunches are de-stemmed and crushed before being pumped into a 6 tonne overhead fermenter. The ferment is allowed to reach 30°C and is 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 barrels – 30% 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:	14.1%
pH:	3.55
TA:	6.75 g/L

### COLOUR

Deep bright ruby red colour with vibrant hues.

### AROMA

Very ripe and intense black fruits – plum and blackberry. Very good quality French oak is apparent with hints of vanilla and warm spices.

### PALATE

Dry, soft, ripe and fleshy tannins that are well supported by rich black fruits and licorice. There is a generous mid-palate filled with plum and warm spices and a dark chocolate finish that is long and persistent.

Enjoy with red meat or mature soft cheeses.

### CELLARING

8 – 10+ years.

### AWARDS/REVIEWS

96Pts – James Halliday Wine Companion