



POACHER'S RIDGE



TERROIR DRIVEN

SHIRAZ

Region: Great Southern
Variety: Shiraz 100%



WINEMAKING

The grapes are hand picked from dry grown vineyards on the Estate 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.

COLOUR

Deep bright ruby red colour with vibrant hues.

CELLARING

Drink now or cellar for 10 to 15 years.

AROMA

Very intense spice and black pepper with black fruits – plum and blackberry in support. Good quality French oak is apparent with hints of vanilla and warm spices.

AWARDS

Gold – 2020 Perth Royal Show
95 pts – Halliday Wine Companion 2021

REVIEWS

"Hand-picked, crushed and destemmed, fermented with cultured yeast, 7 days maturation post-ferment, matured in French barriques (30% new) for 15 months. Lovely wine, with abundant plum and blackberry fruit in a supple frame and great balance."

PALATE

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

James Halliday
95/100



TECHNICAL ANALYSIS

Alcohol: 13.8%
pH: 3.65
TA: 6.2 g/L

PRODUCTION

334 cases.

