



# 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 plum in support. Good quality French oak is apparent with hints of vanilla and warm spices.

### AWARDS

Not shown to date.

### PRODUCTION

131 cases.

### PALATE

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

### TECHNICAL ANALYSIS

Alcohol: 13.5%  
pH: 3.5  
TA: 6.0 g/L

