



POACHER'S RIDGE

TERROIR DRIVEN

SHIRAZ VIOGNIER

BLACK LABEL RANGE



Region: *Great Southern*

Variety: *Shiraz 98%*
Viognier 2%

WINEMAKING

We hand harvest when we can get maximum ripe fruit characters. The Shiraz and Viognier grapes are crushed together and co-fermented in 2tonne open fermenters. 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. After fermentation the wine is run off into French Oak barrels, 20% being new, for 16 months maturation. The wine is pumped into tank prior to bottling, and again minimal fining, (egg white) and filtration is carried out.

TECHNICAL ANALYSIS

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| Alcohol: | 13.5% |
| pH: | 3.60 |
| TA: | 6.4 g/L |

COLOUR

Deep red colour.

AROMA

Vibrant, fresh and fragrant bouquet. Plum fruits are backed by hints of apricots, cedary notes, and violet characters.

PALATE

Soft, plush and generous mouth feel, with plums and hints of apricots filling the mouth. The plushness and flavours carry through the length of the palate and are backed by subtle French oak characters and fine, balanced tannins.

Enjoy with red meats and cheese over the next 8-10 years.

CELLARING

Drink now or cellar for 8 to 10 years.

