

Briar Ridge



Single Vineyard Range
2019 'DAIRY HILL' Semillon

VINTAGE

Vintage 2019 was an excellent year for the Hunter Valley. Another extremely dry year saw ideal ripening for both whites and reds without any extreme heat. The resulting whites are fresh and concentrated with good mid palate fruit weight. 2019 will be a vintage spoken about for many years to come.

VINEYARD

Our Semillon is grown on well-drained sandy loam soils located in the Mount View region of the Hunter Valley. The vineyard has drip irrigation installed on each vine row to ensure vine health and consistency of quality. The crop yields are relatively low, producing excellent concentration of fruit flavour. The Dairy Hill block consistently produces the best Semillon every year.

WINEMAKING

After crushing and de-stemming the must was chilled to 12°C. The free run juice was kept separate from the pressings juice, then cold settled. Once settled the clear juice was racked and inoculated with selected white wine yeast and fermented at 12-15°C for approximately 13 days. At the completion of the alcoholic fermentation the wine was racked off yeast deposits, stabilised, fined and filtered for bottling.

TASTING NOTES

Our Single Vineyard wines are produced in very limited quantities from our unique 'Dairy Hill' vineyard block, only when vintage conditions have yielded the highest standard of quality fruit.

Displaying pure Semillon fruit aromas of Kaffir lime leaf and lemongrass, the palate is crisp and packed with citrus flavours. This elegant style is balanced with fine acidity and great length.

CELLARING

Excellent drinking whilst young, this wine will develop in bottle with careful cellaring.

ALC/VOL: 12.3% | STD DRINKS: 7.3 | BOTTLED: June 2019

pH: 3.15 | TA: 6.4



Briar Ridge Vineyard

593 Mount View Road, Mount View NSW 2325

P: 02 4990 3670 E: cellardoor@briarridge.com.au W: www.briarridge.com.au