

Briar Ridge



Single Vineyard Range
2016 'BRIAR HILL' Chardonnay

VINTAGE

The 2016 vintage was extremely challenging in the Hunter Valley. Thankful to miss all of the hail, our Mount View vineyard received 450mm of rain in January alone. Thanks to meticulous vineyard management, this did not have a detrimental effect on our whites, producing wines of clean, crisp bright fruit with good length and intensity.

VINEYARD

Our Single Vineyard Chardonnay block is grown on well-drained sandy loam soils located in the heart of Hunter Valley wine country NSW. It is a south facing slope. 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.

WINEMAKING

This block of Chardonnay was hand harvested in two separate picks, eight days apart. The first pick was whole bunch pressed directly into French oak puncheons, both new and used, for full solids wild fermentation. The second pick was destemmed, must chilled and pressed into stainless steel tank for cold settling. The juice was then inoculated with a specific yeast strain and transferred to old oak for fermentation. The resulting wines were kept in barrel for a period of eight months before being blended, gently fined and prepared for bottling.

TASTING NOTES

Sourced from our Briar Hill block, this Single Vineyard Chardonnay is a serious style packed with intense fruit and winemaking artefact. White flowers, nectarine and gun powder notes fill the nose. The palate explodes with bright peach notes, wet stone and nutty characters. Crunchy white nectarine like acidity dances across the palate whilst a judicious use of oak provides structure and length.

CELLARING

Our 'Briar Hill' Chardonnay is made to be enjoyed now and over the next five years.



Briar Ridge Vineyard

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