

# Briar Ridge



Limited Release

## 2016 'ELR-2' Coonawarra Cabernet Sauvignon

### VINTAGE

A warm dry season led to very early ripening and the whole 2016 harvest was finished three weeks earlier than normal. Red varieties produced full bodied deep coloured wines with generally good balance. Our Coonawarra vineyard produced elegant well balanced Cabernet with intense flavour and colour. Crop levels were relatively low and the wines are expected to be have longevity.

### VINEYARD

The soils of Coonawarra consist of thin dark brown to dark grey clays interspersed with broken limestone fragments. The shallow soil overlies soft crumbly limestone so that the vines effectively grow in limestone rock. The shallow soils restrict vigour & this, coupled with rigorous canopy management, allows us to control berry size and bunch numbers & thus eventual crop load.

### WINEMAKING

Harvested, destemmed and chilled on arrival to the winery. The fruit was soaked for three days before inoculating into a static fermenter. Once alcoholic ferment was complete the wine was pressed off skins and put to French oak barriques for approximately 20 months before blending and preparation for bottling.

### TASTING NOTES

This crafted Cabernet Sauvignon comes from grapes grown on our Coonawarra vineyard. This wine combines fruit intensity of blackberry and blackcurrant on the nose with a textural and elegant palate. A wine to be enjoyed now, but will improve with short term cellaring.

### CELLARING

Drinking well now or will further develop with medium to long term cellaring.

ALC/VOL: 14.2% | STD DRINKS: 8.4 | BOTTLED: December 2019

pH: 3.49 | TA: 6.9 g/l



### Briar Ridge Vineyard

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