

Briar Ridge



2016 Sparkling Chardonnay Pinot Noir

VINTAGE

The 2016 vintage was extremely challenging in the Hunter Valley. Thanks to meticulous vineyard management, this did not have a detrimental effect on our vines, producing wines of clean, crisp bright fruit with good length and intensity.

Early rains in Orange produced a good budburst and flowering but the weather was unseasonably hot from December onwards and led to one of the earliest vintages on record for Vintage 2016. Ripening was so quick that the whole vineyard was picked in 10 days from 23 February to 4th March. This led to high sugar levels in some varieties but they ripened well with excellent flavour and balance.

VINEYARD

Our Chardonnay is grown on well-drained sandy loam soils located in the heart of the Hunter Valley. Our Pinot Noir is grown on deep, rich volcanic soils with an altitude of 800m above sea level and located on the slopes of Mount Canobolas, in Orange, NSW. Both vineyards have 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

Both varieties were whole bunch pressed and the juice was fined and cold settled. Once settled the clear juice was filtered to stainless steel vessels and inoculated with selected sparkling wine yeast and fermented at 14-16°C for 14 days. At the end of the alcoholic fermentation the two varieties, which had been kept separate thus far, were racked off yeast deposits, blended, fined, stabilised and filtered for tirage. The wine went through a secondary fermentation in the bottle and spent a further 36 months maturation on yeast less in the same bottle.

TASTING NOTES

This bottle fermented sparkling wine is a blend of Chardonnay and Pinot Noir. It is a wine of great complexity and texture with a fine persistent bead. The lifted aromas are fresh and lively with hints of green apple and shortcrust pastry. This is a well-balanced sparkling with a crisp dry finish.

CELLARING

A wine for celebration! Best consumed within the short to medium term.

ALC./VOL: 12.5% | STD DRINKS: 7.4 | DISGORGED: March 2021

pH: 3.23 | TA: 6.9 g/l

Residual Sugar: 8 g/l

Chardonnay 94% | Pinot Noir 6%

Hunter Valley 91% | Orange 9%



Briar Ridge Vineyard

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