

Briar Ridge



Limited Release

2017 Cabernet Sauvignon - Orange

VINTAGE

Budburst in Orange was late after a cold and very wet winter. The high soil moisture levels provided a great start to the growing season. Warm dry weather in January and February was accompanied by late veraison in all varieties. Cabernet was picked very late in April making 2017 the latest vintage for many years for Orange. Overall quality was very good.

VINEYARD

Our vineyard in Orange sits at around 750m above sea level in soils derived from volcanic basalt rocks. The crop yields are relatively low, producing excellent concentration of fruit flavour. This cool climate region produces vibrant, fragrant whites and crunchy reds.

WINEMAKING

After crushing and destemming the must was cold soaked on the skin for approximately 72 hours before being fermented on the grape skin for a further 6 days in a static fermenter at 24 – 27 °C. The wine was then pressed off to another stainless steel vessel. Malolactic fermentation was completed shortly after the alcoholic fermentation and the wine was racked into brand new and 1 year old small French oak casks for 24 months maturation. The wine was then stabilised, fined and filtered for bottling.

TASTING NOTES

Sourced from a select block off our Orange vineyard on Mt Canobolas, this Cabernet Sauvignon displays a rich garnet hue with a complex nose of red and black fruits with dried herb notes. The palate showcases notes of cassis with subtle oak and integrated tannins that linger on the finish.

CELLARING

Whilst drinking beautifully now, it will benefit from medium term cellaring.

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

pH: 3.51 | TA: 6.51 g/l



Briar Ridge Vineyard

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