

# Briar Ridge



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Limited Release  
**2018 Fiano**

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## VINTAGE

An exceptional 2018 vintage this year contrary to reports. 2018 is quite different to 2017 and we believe much better in quality. We did not have many days above 40 degrees this year as well as very cool nights and mornings which have allowed the whites to retain good natural acidity and floral notes. The reds are sensational with great colour, tannin length and overall fruitfulness. 2018 is reminiscent of 2007 in style, which our belief is true but with better overall intensity and quality.

## VINEYARD

Briar Ridge planted a new block to Fiano in 2016 so this wine is the first crop off our new block. The block sits in front of the old cottage so you can see it as you drive in! Judging on how well the block has done in its first year, we expect great fruit of this block in the years to come.

## WINEMAKING

This block was harvested and then de-stemmed and chilled to the press. The resulting juice was split and half was fermented with a neutral yeast strain in stainless steel, with the other half fermented wild in old puncheons. The resulting wines were left on lees for four months to build texture before being blended and prepared for bottling.

## TASTING NOTES

This wine is expressive and fruit driven with notes of mandarin, honey and white flowers. The palate is textured and long with crunchy apple-like acidity. This wine is perfect for drinking by itself or alongside your favourite food.

## CELLARING:

Made to be enjoyed now or over the next five to ten years.



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### Briar Ridge Vineyard

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