

Briar Ridge



Limited Release
2019 Grüner Veltliner

VINTAGE

Tumbarumba experienced a winter with some extreme cold weather and lower than average rainfall. The season stayed dry, but with enough surface moisture to ensure strong growth of both fruit and vine. The vineyards escaped the extreme hot weather that troubled other NSW wine regions at the start of 2019. Picking began in February/March and signalled the start of a hectic vintage with all varieties ripening at once.

VINEYARD

Tumbarumba wine region is halfway between Sydney and Melbourne and less than 3 hours from Canberra. It lies in the western foothills of the Snowy Mountains region of New South Wales with the Kosciuszko National Park to the east and the Murray River and the valley of the Upper Murray to the south. To the west, the country drops away towards the Riverina.

We have sourced premium fruit from this cool climate wine region to produce our first Grüner Veltliner.

WINEMAKING

The fruit was whole bunch pressed cold and the pressing fractions carefully blended and allowed to settle. Once settled the juice was raked, inoculated with a selected yeast strain and fermented at 12 – 15 degrees Celsius for fifteen days. After fermentation the wine was matured on yeast lees in stainless steel and old oak for eight months. The wine was then raked, fined, stabilised and prepared for bottling.

TASTING NOTES

Grüner means 'green', which reflects both the variety's yellow-green berries and fresh green pepper character. Our take on the classic Grüner Veltliner style displays citrus aromas of lemon peel and grapefruit complemented by stone fruit, yellow apple, green pear and fresh vegetal notes along with the trademark hint of white pepper.

CELLARING:

Made to be enjoyed whilst young.

ALC./VOL: 12.0% | STD DRINKS: 7.1 | BOTTLED: November 2019

pH: 3.36 | TA: 6.0 g/l



Briar Ridge Vineyard

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