

Briar Ridge



Limited Release

2020 Members Blend CABERNET | MERLOT | MALBEC | SHIRAZ

VINTAGE

Our Wratttonbully vineyard escaped any influence of the national bushfires. Vintage commenced with cold inclement weather during flowering and fruit set in late Spring/ early Summer which led to small crops. In compensation the small crops ripened fully and produced some exceptional wines across the board.

VINEYARD

Grown on well-drained fertile red clays over limestone located in the region of Wratttonbully, S.A. The vineyard has 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

The individual parcels were picked when ripe and destemmed and cooled for a three day cold soak. The fruit was then inoculated for alcoholic fermentation in static fermenters and fermented for two weeks with three pump-overs each day. Once fermentation was finished, the wines were pressed off skins to another stainless steel vessel for malolactic fermentation. Malolactic fermentation was completed shortly after the alcoholic fermentation and the wine was racked into small oak vessels. The final parcels were blended and prepared for bottling following our Members Blending session as per the winning blend.

TASTING NOTES

This Members Blend was the winning wine created by team 'D'Vine 'D'Vine at the annual blending session. Skilfully made by Colleen Olmstead, Ian Cantwell, Wendy and Gary Bellamy, the final wine was tweaked by Briar Ridge winemaker, Alex Beckett before being prepared for bottling.

CELLARING

Crafted from some of our best blocks off our estate owned vineyard in Wratttonbully, this delicious wine is made for drinking now or short term cellaring.

ALC VOL: 13.8% | STD DRINKS: 8.2 | BOTTLED: April 2022

pH: 3.60 | TA: 6.2 g/l



Briar Ridge Vineyard

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