

Briar Ridge



Limited Release
2020 Wrattenbully Barbera

VINTAGE

Our Wrattenbully 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

One of our latest plantings in our Wrattenbully vineyard, the vines grow on well-drained fertile red clays over limestone located in the Limestone Coast region, 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

After destemming, the Barbera was chilled into a small open fermenter. Following a cold soak for a few days, the must was inoculated for fermentation and plunged twice daily to promote extraction of colour, flavour and structure. Once the fermentation was complete, the wine was pressed off skins into 30% new and 70% one year French oak barriques for a maturation period of 15 months. The wine was then blended, filtered and bottled.

TASTING NOTES

Hints of raspberry and cherry marry with plums and black fruits on the palate and nose from our Barbera crop off our Wrattenbully vineyard. Vibrant fruit aromas with savoury flavours balance the fresh acidity and soft tannins making this deep coloured, rich wine a delight to drink in its youth or to cellar for the short term. Time spent in small French oak provides length and structure to the finish.

CELLARING:

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

ALC./VOL: 15.0% | STD DRINKS: 8.9 | BOTTLED: August 2021

pH: 3.46 | TA: 6.9 g/l



Briar Ridge Vineyard

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