

Briar Ridge



Limited Release
2020 Viognier

VINTAGE

The 2020 vintage on the Limestone Coast was a moderate one. Early budburst followed by cool conditions within the region resulted in a prolonged ripening period. Careful crop management has allowed us to produce exceptional whites and reds. The whites displaying wonderful finesse and natural acidity and the reds sitting in the mid-weight and elegant camp with pronounced fruit intensity and smooth fine texture.

VINEYARD

Our Viognier vines are grown in well-drained fertile red clays over limestone located in the region of Wrattenbully, 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 grapes were harvested in the cool of the night and transported to the winery as must and on arrival 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 and 20% new oak. The resulting wines were left on lees for four months to build texture before being blended and prepared for bottling.

TASTING NOTES

Crafted from grapes off our Wrattenbully vineyard, this lush and rich Viognier showcases ripe apricot and peach aromas with hints of gingerbread spice and floral notes. Creamy vanilla overtones abound after short term maturation in small French oak to complete a well-rounded, structured wine.

CELLARING:

Made to be enjoyed now or over the short term.

ALC./VOL: 14.6% | STD DRINKS: 8.6 | BOTTLED: December 2020

pH: 3.49 | TA: 7.0 g/l



Briar Ridge Vineyard

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