

Briar Ridge



Limited Release

2020 Wrattobully Cabernet Franc

VINTAGE

Our Wrattobully 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 Wrattobully 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 crushing and destemming the must was cold soaked on the skin for approximately 72 hours before being fermented on the grape skin for a further 6 days in a static fermenter at 24 – 27 °C. The wine was then pressed off to another stainless steel vessel. Malolactic fermentation was completed shortly after the alcoholic fermentation and the wine was racked into 100% brand new French oak barriques for 18 months maturation. The wine was then stabilised, fined and filtered for bottling.

TASTING NOTES

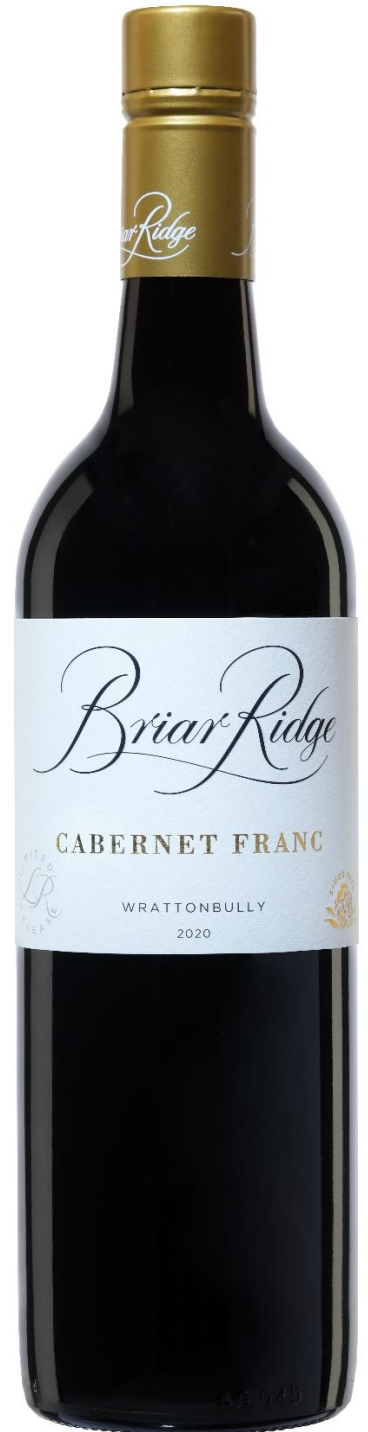
Medium bodied with a balanced palate of red fruits and dried herbs with restrained tannins adding depth and structure. The nose is delicate and aromatic with hints of dark cherries and raspberries.

CELLARING:

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

ALC./VOL: 14.2% | STD DRINKS: 8.4 | BOTTLED: November 2021

pH: 3.68 | TA: 5.7 g/l



Briar Ridge Vineyard

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