

Briar Ridge



Limited Release
2020 Wrattenbully Malbec

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 recent 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 Malbec 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 to 10% new and the remainder to seasoned French oak for a maturation period of 18 months. The wine was then blended, filtered and bottled.

TASTING NOTES

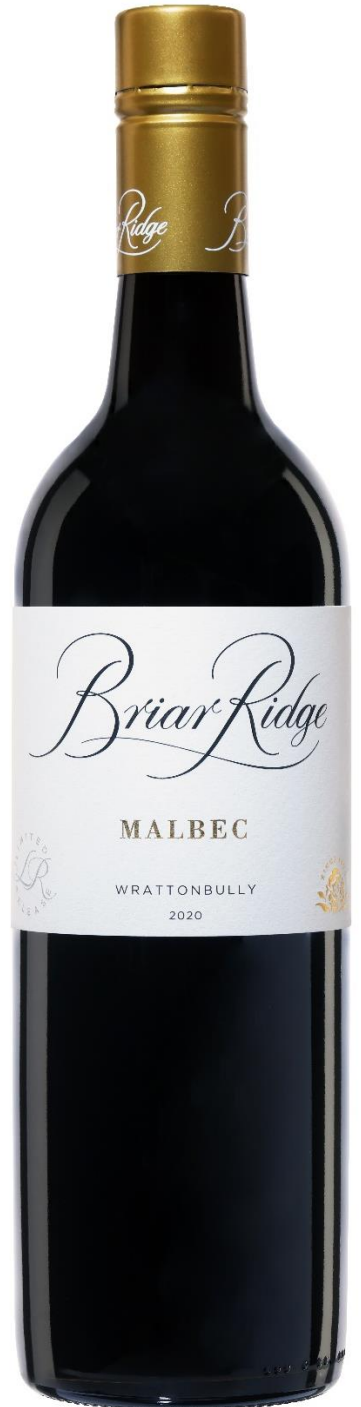
Displaying rich and juicy red plums and blueberries on the palate. Hints of vanilla and dark cocoa abound while the finish is robust and structured.

CELLARING:

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

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

pH: 3.54 | TA: 5.7 g/l



Briar Ridge Vineyard

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