

Briar Ridge



Limited Release
2021 Albarino

VINTAGE

2021 began with an unusually cool weather pattern as a result of a 'La Niña' influence. Luckily a break of classic warm days and cool nights in early January led to exceptional flavour development with natural acidity retention resulting in a strong suite of whites. More moderate weather for the remainder of the growing season has led to reds of elegance and lovely floral lift.

VINEYARD

Our vines are grown on well-drained sandy loam soils on our estate vineyard in Mount View, located in the heart of Hunter Valley wine. 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.

The Albarino has been planted on the old Gewurztraminer block and this is its fourth harvest.

WINEMAKING

The grapes were harvested and de-stemmed and chilled on arrival to the winery. The juice was pressed off skins to stainless steel and allowed to settle. The clear juice was racked off and fermented with wild yeast to develop complex fruit characters.

TASTING NOTES

From our recently planted Albarino vines from Mount View, this exciting wine is a feast of the senses. Packed with intense lemon zest, grapefruit and tropical notes this fresh and crisp wine has been balanced with some texture and richness from yeast lees and is a delight to drink.

CELLARING:

Made to be enjoyed now.

ALC./VOL: 13.1% | STD DRINKS: 7.8 | BOTTLED: June 2021

pH: 3.5 | TA: 6.9 g/l



Briar Ridge Vineyard

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