

Briar Ridge



Limited Release
2021 Hunter Valley Fiano

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

Briar Ridge planted a new block to Fiano in 2016 and it sits in front of the old cottage so you can see it as you drive in! Judging on how well the block has done in its first few years, we expect great fruit of this block in the years to come.

WINEMAKING

Hand harvested before being crushed into the press for 6 hours skin contact. Pressed direct to seasoned French oak puncheons for fermentation with ambient yeast. Light stirring towards the end of fermentation followed by 6 months on yeast lees post fermentation.

TASTING NOTES

Made in the traditional style displaying aromatic notes of honeysuckle and orange blossom. The intensely flavoured palate shows ginger spice, Nashi pear and subtle nutty characters combined with a rich and textured mid palate. In traditional style the acid line provides length and a crisp, persistent finish. This wine is perfect for drinking by itself or alongside your favourite food.

CELLARING:

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

ALC./VOL: 13.0% | STD DRINKS: 7.7 | BOTTLED: August 2021

pH: 3.16 | TA: 7.4 g/l



Briar Ridge Vineyard

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