

Briar Ridge



Limited Release
2021 Wrattenbully Viognier

VINTAGE

A memorable vintage for all the right reasons with wonderful ripening conditions that produced grapes with intense colour, flavour and tannin. Cool nights retained natural acidity and the warm days provided ideal ripening.

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 hand harvested in the cool of the night and crushed before being 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: 13.3% | STD DRINKS: 7.9 | BOTTLED: September 2021

pH: 3.39 | TA: 6.0 g/l



Briar Ridge Vineyard

593 Mount View Road, Mount View NSW 2325

P: 02 4990 3670 E: cellardoor@briaridge.com.au W: www.briaridge.com.au