

# Briar Ridge



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Single Vineyard Range  
2017 'DAIRY HILL' Semillon

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## VINTAGE

2017 was a vintage characterised by hot & dry conditions meaning vineyard management including watering was paramount but the well maintained canopies allowed fruit to ripen beautifully without exceptional sun exposure. Whites are vibrant & fruit driven while reds are showing exceptional depth of colour, tannin and flavour ripeness.

## VINEYARD

Our Semillon is grown on well-drained sandy loam soils located in the Mount View region of the Hunter Valley. 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 Dairy Hill block consistently produces the best Semillon every year.

## WINEMAKING

After crushing and de-stemming the must was chilled to 12°C. The free run juice was kept separate from the pressings juice, then cold settled. Once settled the clear juice was racked and inoculated with selected white wine yeast and fermented at 12-15°C for approximately 13 days. At the completion of the alcoholic fermentation the wine was racked off yeast deposits, stabilised, fined and filtered for bottling.

## TASTING NOTES

Our Single Vineyard wines are produced in very limited quantities from our unique 'Dairy Hill' vineyard block, only when vintage conditions have yielded the highest standard of quality fruit.

Displaying pure Semillon fruit aromas of Kaffir lime leaf and lemongrass, the palate is crisp and packed with citrus flavours. This elegant style is balanced with fine acidity and great length.

## CELLARING

Excellent drinking whilst young, this wine will develop in bottle with careful cellaring.



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## Briar Ridge Vineyard

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