

Briar Ridge



Single Vineyard Range

2018 'BRIAR HILL' Chardonnay

VINTAGE

An exceptional 2018 vintage year contrary to reports. 2018 is quite different to 2017 and we believe much better in quality. We did not have many days above 40 degrees this year as well as very cool nights and mornings which have allowed the whites to retain good natural acidity and floral notes. The reds are sensational with great colour, tannin length and overall fruitfulness. 2018 is reminiscent of 2007 in style, which our belief is true but with better overall intensity and quality.

VINEYARD

Our Single Vineyard Chardonnay block is grown on well-drained sandy loam soils located in the heart of Hunter Valley wine country NSW. It is a south facing slope. 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

This block of Chardonnay was hand harvested and whole bunch pressed directly into French oak puncheons, both new and used, for full solids wild fermentation. The resulting wines were kept in barrel for a period of ten months before being blended, gently fined and prepared for bottling.

TASTING NOTES

Sourced from our Briar Hill block, this Single Vineyard Chardonnay is a serious style packed with intense fruit and winemaking artefact. White flowers, nectarine and gun powder notes fill the nose. The palate explodes with bright peach notes, wet stone and nutty characters. Crunchy white nectarine like acidity dances across the palate whilst a judicious use of oak provides structure and length.

CELLARING

Our 'Briar Hill' Chardonnay is made to be enjoyed now and over the next five years.

ALC VOL: 13.0% | STD DRINKS: 7.7 | BOTTLED FEBRUARY 2019



Briar Ridge Vineyard

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