

Briar Ridge



Single Vineyard Range
2018 'DAIRY HILL' Shiraz

VINTAGE

An exceptional 2018 vintage this 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 Dairy Hill Shiraz block is eastern facing, well-drained sandy loam soils located in the heart of Hunter Valley wine country NSW. 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 handpicked and destemmed through the chiller into tank at 12degC. After three days of cold soaking to enhance the colour and fruit characters, the must was inoculated using a specific yeast strain. Fermented for 10 days, the wine was then pressed off skins to French oak puncheons with approximately 20% new wood. The resulting wine went through malolactic fermentation and matured in barrel for 15 months. The resulting blend was assembled in tank before being fined and filtered into bottle.

TASTING NOTES

This wine reveals a lovely intense red fruit palate complemented by savoury and spice characters in classic Hunter Valley style. Matured in the finest French oak puncheons, this wine displays a well-structured and elegant finish with great length.

CELLARING

Reward yourself with careful cellaring up to ten years.

ALC/VOL: 14.1% | STD DRINKS: 8.3 | BOTTLED: June 2019

pH: 3.55 | TA: 6.3



Briar Ridge Vineyard

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