

Briar Ridge



Single Vineyard Range
2019 'DAIRY HILL' Shiraz

VINTAGE

Vintage 2019 was an excellent year for the Hunter Valley. Another extremely dry year saw ideal ripening for both whites and reds without any extreme heat. The reds are standouts with concentrated fruit flavours, perfectly ripe tannins and finely balanced acidity. 2019 will be a vintage spoken about for many years to come.

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

Our Single Vineyard wine is produced in very limited quantities from our unique 'Dairy Hill' vineyard block, only when vintage conditions have yielded the highest standard of quality fruit. 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: 13.8% | STD DRINKS: 8.2 | BOTTLED: March 2020

pH: 3.50 | TA: 6.8



Briar Ridge Vineyard

593 Mount View Road, Mount View NSW 2325

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