

# Briar Ridge



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Signature Range  
2017 'STOCKHAUSEN' Semillon

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## VINTAGE

2017 was a vintage characterized by hot and 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 and 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 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

After crushing and destemming 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 a selected white wine yeast and fermented at 12-15°C for 15 days. At the completion of the alcoholic fermentation the wine was racked off yeast deposits, stabilised, fined and filtered for bottling.

## TASTING NOTES

The Stockhausen Semillon has been created in the traditional style that has made the Hunter Valley famous. This 2017 Semillon was harvested specifically to capture the crisp citrus flavours with refreshing acidity. The wine displays a bright lemon blossom bouquet with lingering lime characters on the palate. The finish is refined and persistent.

## CELLARING

Excellent drinking while young, or will gain complexity with careful cellaring up to ten years



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### Briar Ridge Vineyard

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