

Briar Ridge



Signature Range

2018 'STOCKHAUSEN' 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 Chardonnay 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, then pressed and cold settled. Once settled the clear juice was racked and inoculated with a selected white wine yeast and fermented at 12-15°C for 20 days. The fermentation was carried out in new and 1 year old small French oak casks. The wine received extended maturation on yeast lees with occasional lees stirring. After 10 months in the oak casks the wine was racked to a stainless steel vessel, stabilised, fined and filtered for bottling.

TASTING NOTES

This Stockhausen Chardonnay was created in a style paying homage to the pioneers of the Hunter Valley around 50 years ago. It is rich and creamy with ripe peach and tropical notes. The refreshing citrus characters are supported by a subtle use of oak to produce a wine that is soft and creamy with a lingering finish.

CELLARING

Excellent drinking while young, or will gain complexity with careful cellaring.

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



Briar Ridge Vineyard

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