

Briar Ridge



Signature Range

2018 'STOCKHAUSEN' Semillon

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 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 2018 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.

ALC VOL: 11.8% | STD DRINKS: 7.0 | BOTTLED JUNE 2018



Briar Ridge Vineyard

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