

# SIGNATURE RANGE 'STOCKHAUSEN'

# 2022

## CHARDONNAY

### Vintage

A wetter than average winter season followed by cool and windy conditions resulted in smaller than normal bunch and berry sizes allowing for concentration of grape flavours and high natural acids. A window of warm weather in early January provided extremely high quality white grapes, particularly Chardonnay and Semillon, with the wines displaying complexity and concentration of flavours as well as fine framed structures which will enable long term bottle aging. Overall, a high quality vintage that is accessible young but will provide plenty of enjoyment after careful cellaring.

### Vineyard

Our Chardonnay is grown on well-drained sandy loam soils located in the heart of Hunter Valley wine country NSW. The crop yields are relatively low, producing excellent concentration of fruit flavour.

### Winemaking

Whole bunch pressed directly to 228L french oak barriques for wild yeast fermentation at 18-22°C for 10 days. The fermentation was carried out in new and 1 year old 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

The Stockhausen Chardonnay has been created in the traditional style that has made the Hunter Valley famous. This 2022 Chardonnay highlights citrus blossom and white peach flavours on the palate complemented by cashew and toasty oak on the finish.

### Cellaring

Excellent drinking whilst young, this wine will develop in bottle medium to long term with careful cellaring.

Alcohol: 13.0%/VOL. | STD. Drinks: 7.3 | Bottled: June 2022  
pH: 3.28 | TA: 6.4 g/L



# Briar Ridge

## VINEYARD



CLASSICALLY  
RADICAL

*A Beckett*  
ALEX BECKETT  
WINEMAKER

**Briar Ridge Vineyard Pty Ltd.**

593 Mount View Road, Mount View  
NSW 2325 Australia

+61 2 4990 3670 | [www.briaridge.com.au](http://www.briaridge.com.au) | [cellardoor@briaridge.com.au](mailto:cellardoor@briaridge.com.au)  
Share your wine moments with us @briaridgevineyard