

Briar Ridge



Varietal Range

2018 'Cold Soaked' Cabernet Sauvignon

VINTAGE

Our Orange vineyard experienced sustained drought conditions along with some unseasonably hot days around vintage 2018. We were lucky to start the season with a full dam and our subsurface bore maintained good flow rates throughout the season.

VINEYARD

Our Cabernet Sauvignon is derived from Orange NSW. The vines in Orange are located some 750m above sea level in soils derived from volcanic basalt rocks. The crop yields are relatively low, producing excellent concentration of fruit flavour.

WINEMAKING

After crushing and destemming the must was cold soaked for 3 days before being fermented on the grape skin for approximately 10 days in a static fermenter. The wine was then pressed off to another stainless steel vessel. Malolactic fermentation was completed shortly after the alcoholic fermentation and the wine was matured in a combination of new and old barriques and puncheons for 14 months before being prepared for bottling.

TASTING NOTES

The term 'Cold Soak' is a winemaking technique employed before fermentation to enhance extraction of colour, flavour and aromatics. This wine is a classic example of Cabernet Sauvignon, deep in colour with lifted aromas of blackberry, cassis and dried herb notes. The palate is layered with dark berry fruit and balanced with fine grained tannins and a subtle oak influence.

CELLARING

This wine is drinking well now or will benefit from short term cellaring.

ALC/VOL: 14.5% | STD DRINKS: 8.6 | BOTTLED: December 2020

pH: 3.60 | TA: 6.3 g/l



Briar Ridge Vineyard

593 Mount View Road, Mount View NSW 2325

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