

Briar Ridge



Varietal Range
2018 Rosé

VINTAGE

It was a warm and dry harvest in Orange this year, which saw the region experience a large bushfire on Mount Canobolas during harvest. Thankfully the wind direction was kind to us, resulting in no adverse effects on our fruit. The warm and dry conditions were perfect ripening conditions for both our red and white varieties producing wines of great flavour intensity and tannin density.

VINEYARD

The grapes for our Rosé are 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 an excellent concentration of fruit flavour.

WINEMAKING

Specific blocks were targeted for Rosé this year to create a complex and fruit driven style of Rosé. These blocks were machine harvested and left on skins for a few hours for the colour to develop. The juices were then pressed off and left to settle in stainless steel tanks. The clear juices were then inoculated with an aromatic yeast for fermentation. The resulting wines were blended, fined and filtered to bottle.

TASTING NOTES

A fresh, dry delicate style sourced off our Orange vineyard. This wine shows great length with rich guava, strawberries and cream flavours dominating the palate.

CELLARING

A wine to be enjoyed now and served chilled.



Briar Ridge Vineyard

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