

# Briar Ridge



## 2019 'Preservative Free & Vegan' Semillon Shiraz Pinot Noir

### VINTAGE

Vintage 2019 was an excellent year for the Hunter Valley. Another extremely dry year saw ideal ripening for both whites and reds without any extreme heat. The resulting whites are fresh and concentrated with good mid palate fruit weight. 2019 will be a vintage spoken about for many years to come.

Our Orange vineyard experienced a winter with some extreme cold weather and lower than average rainfall. The season stayed dry, but with enough surface moisture to ensure strong growth of both fruit and vine. The vineyard escaped the extreme hot weather that plagued other NSW wine regions in the beginning of 2019. Picking started in late February and this signalled the start of a hectic vintage with reds and whites ripening simultaneously.

### VINEYARD

Our vines are grown on well-drained sandy loam soils located in the heart of Hunter Valley wine country. 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.

Our vineyard in Orange sits at around 750m above sea level in soils derived from volcanic basalt rocks. The crop yields are relatively low, producing excellent concentration of fruit flavour. This cool climate region produces vibrant, fragrant whites and crunchy reds.

### WINEMAKING

The Semillon was cool fermented at 14-17 degrees Celsius for 14 days. The Shiraz underwent carbonic maceration and then whole berry ferment until dry and the Pinot Noir was crushed and destemmed and fermented reasonably cool at 21-25 degrees Celsius for around 12 days. Minimal fining underwent to retain the delicate nature of the style.

### TASTING NOTES

A unique blend of Semillon (60% HV), Shiraz (25% HV) and Pinot Noir (15% OR) made in a preservative free and vegan friendly style. This is a bright and lively wine displaying lifted aromatics of violets and ripe raspberry. This palate is cheerful and refreshing showcasing a combination of ripe citrus, raspberry and sour cherry with a clean crisp finish.

### CELLARING

DRINK NOW! We suggest serving this one chilled and drinking in the short term. The perfect red for a white wine drinker.

ALC VOL: 12.0% | STD DRINKS: 7.1 | BOTTLED May 2019

pH: 3.65 | TA: 5.6 g/l



**Briar Ridge Vineyard**

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