

Briar Ridge



Varietal Range

2020 'The Squire' Chardonnay

VINTAGE

The Hunter Valley vintage of 2020 was a difficult growing season with high temperatures and extremely dry conditions. Crops were down significantly but yielded strong fruit flavour.

VINEYARD

Our vines are grown on well-drained sandy loam soils on our estate vineyard in Mount View, located in the heart of Hunter Valley wine. We have three main Chardonnay blocks, all with different aspects, which allow us to showcase the many different flavours of the variety. 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

Each individual block was harvested at optimal flavour and acid ripeness and then whole bunch pressed off skins. The resulting juices were settled in tank before being racked off solids into ferment. 30% of this wine was fermented with oak, with the remaining parcels fermented in stainless steel to capture the bright primary fruit flavours. Following ferment, the wines were left on lees for four months to build mid palate texture before the individual parcels were blended. The resulting wine was stabilised and prepared for bottling.

TASTING NOTES

This traditional style of Chardonnay is rich and opulent packed with notes of peach and melon. Subtle influence of oak provides structure and spice notes, with a natural nectarine like acidity adding a vibrant line.

CELLARING

This generous, fruit driven style of Chardonnay is made to be enjoyed now.

ALC VOL: 13.8% | STD DRINKS: 8.2 | BOTTLED: September 2020

pH: 3.25 | TA: 6.48 g/l



Briar Ridge Vineyard

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