

Briar Ridge



Varietal Range

2021 'Early Harvest' Semillon

When we discovered Mount View, our little piece of the Hunter Valley, it was home. The wines we create are a combination of hard work, rich soil & unique characters. This is our world. This is our wine. And you'll find it off the beaten track & over the hill.

VINTAGE

2021 began with an unusually cool weather pattern as a result of a 'La Niña' influence. Luckily a break of classic warm days and cool nights in early January led to exceptional flavour development with natural acidity retention resulting in a strong suite of whites. More moderate weather for the remainder of the growing season has led to reds of elegance and lovely floral lift.

VINEYARD

Our Semillon is 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 an excellent concentration of fruit flavour.

WINEMAKING

After crushing and de-stemming the must was chilled to 12°C. The free run juice was kept separate from the pressings juice, and then cold settled. Once settled the clear juice was racked and inoculated with two selected white wine yeasts and fermented at 12-15°C for 15 days. The wine was then racked off yeast lees and prepared for bottling.

TASTING NOTES

Early picking captures the bright lime juice flavours and lemongrass aromatics. A refreshing modern style with a crisp dry finish.

Delicious on its own or with seafood and light salads.

CELLARING:

Perfect style of Hunter Semillon to drink now, chilled.

ALC./VOL: 11.3% | STD DRINKS: 6.7 | BOTTLED: March 2021

pH: 3.3 | TA: 6.0 g/l



Briar Ridge Vineyard

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