

Briar Ridge



Varietal Range

2021 'Vegan Friendly' Muscat | Semillon | Pinot Noir

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 estate grown vineyards are on well-drained sandy loam soils located in the heart of Hunter Valley wine country NSW. 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

The Muscat was cold macerated on skins before pressing to combine with the Semillon for co-fermentation. The Pinot Noir underwent carbonic maceration followed by a whole berry cool ferment. Both parcels combined after fermentation for stabilisation and filtration prior to bottling.

TASTING NOTES

Highly aromatic floral notes of acacia and violet with a citrus driven palate and savoury spice. Made to be served chilled or at room temperature.

Muscat 45% | Semillon 35% | Pinot Noir 20%

CELLARING

Drink now ... enjoy chilled.

ALC VOL: 11.4% | STD DRINKS: 6.7 | BOTTLED: June 2021

pH: 3.43 | TA: 6.0 g/l



Briar Ridge Vineyard

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