

Briar Ridge



Varietal Range

2021 'The Dam' Verdelho

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

Sourced from the block which lies right next to our vineyard dam. 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

After crushing and destemming 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 a selected white wine yeast and fermented at 12-15°C for 15 days. At the completion of the alcoholic fermentation the wine was racked, stabilised, fined and filtered for bottling.

TASTING NOTES

This Verdelho is made to be packed full of flavour and to be enjoyed as soon as you can get your hands on some!

Fresh and tropical in style, displaying red apple, guava and passionfruit. Its naturally high acidity provides a thirst-quenching finish.

CELLARING

Best consumed within the short to medium term to enjoy the freshness and fresh tropical flavours.

ALC VOL: 12.5% | STD DRINKS: 7.4 | BOTTLED: March 2021

pH: 3.4 | TA: 7.5 g/l



Briar Ridge Vineyard

593 Mount View Road, Mount View NSW 2325

P: 02 4990 3670 E: cellardoor@briaridge.com.au W: www.briaridge.com.au