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## Varietal Range

### 2022 '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.

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#### VINTAGE

A wetter than average winter season followed by cool and windy conditions resulted in smaller than normal bunch and berry sizes allowing for concentration of grape flavours and high natural acids. A window of warm weather in early January provided extremely high quality white grapes, particularly Chardonnay and Semillon, with the wines displaying complexity and concentration of flavours as well as fine framed structures which will enable long term bottle aging. The red parcels picked before the late summer rains have seen Shiraz wines with pure varietal fruit flavours in the classic Hunter style that have tightly knit tannins, linear acidity and long palate lengths, these too will develop well in the medium to long term. Overall, a high quality vintage that is accessible young but will provide plenty of enjoyment after careful cellaring.

#### 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 approximately 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: 11.5% | STD DRINKS: 6.8 | BOTTLED: March 2022

pH: 3.29 | TA: 6.0 g/l



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#### Briar Ridge Vineyard

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