



Limited Release
2022 Fiano – Hunter Valley

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

Briar Ridge planted a new block to Fiano in 2016 and it sits in front of the old cottage so you can see it as you drive in! Judging on how well the block has done in its first few years, we expect great fruit of this block in the years to come.

WINEMAKING

Handpicked fruit was crushed directly to the press with the stalks retained. Gently pressed directly to seasoned French oak puncheons. Ambient yeast fermentation at 22-24 degrees Celsius for 8 days. Left on yeast lees without sulphur for 4 months. Blended, lightly filtered and a small sulphur addition was made prior to bottling.

TASTING NOTES

Made in the traditional style displaying aromatic notes of honeysuckle and orange blossom. The intensely flavoured palate shows ginger spice, Nashi pear and subtle nutty characters combined with a rich and textured mid palate. In traditional style the acid line provides length and a crisp, persistent finish. This wine is perfect for drinking by itself or alongside your favourite food.

CELLARING:

Made to be enjoyed now or over the next five to ten years.

ALC./VOL: 12.3% | STD DRINKS: 7.3 | BOTTLED: June 2022

pH: 3.5 | TA: 5.0 g/l



Briar Ridge Vineyard

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