



Limited Release

2022 Albarino – 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

Our vines are grown on well-drained sandy loam soils on our estate vineyard in Mount View, located in the heart of Hunter Valley wine. 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. The Albarino has been planted on the old Gewurztraminer block and this is its fifth harvest.

WINEMAKING

Handpicked fruit was foot stomped and allowed to soak on skins for 4 hours prior to gently pressing to a stainless steel tank. Cold settled for 8 hours before racking taking semi-cloudy juice. Fermented with ambient yeasts at 18-20 degrees Celsius for 15 days before transferring to a combination of stainless steel tank and an old French oak barrique for 4 months maturation. The wine was blended, stabilised and lightly filtered for bottling.

TASTING NOTES

From our recently planted Albarino vines from Mount View, this exciting wine is a feast of the senses. Packed with intense lemon zest, grapefruit and tropical notes this fresh and crisp wine has been balanced with some texture and richness from yeast lees and is a delight to drink.

CELLARING:

Made to be enjoyed now.

ALC./VOL: 12.8% | STD DRINKS: 7.6 | BOTTLED: June 2022

pH: 3.36 | TA: 7.4 g/l



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