



Varietal Range

2019 'Cold Soaked' Orange Cabernet Sauvignon

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

Our Orange vineyard experienced a winter with some extreme cold weather and lower than average rainfall. The season stayed dry, but with enough surface moisture to ensure strong growth of both fruit and vine. Hot, dry weather saw the beginning of 2019 but the vineyard escaped the extreme hot weather that plagued other NSW wine regions. Picking started in late February and this signalled the start of a hectic vintage with reds and whites ripening simultaneously. Quality has been impressive.

VINEYARD

Our Cabernet Sauvignon is derived from Orange NSW. The vines in Orange are located some 750m above sea level in soils derived from volcanic basalt rocks. The crop yields are relatively low, producing excellent concentration of fruit flavour.

WINEMAKING

After crushing and destemming the must was cold soaked for 3 days before being fermented on the grape skin for approximately 10 days in a static fermenter. The wine was then pressed off to another stainless steel vessel. Malolactic fermentation was completed shortly after the alcoholic fermentation and the wine was matured in a combination of new and old barriques and puncheons for 14 months before being prepared for bottling.

TASTING NOTES

The term 'Cold Soak' is a winemaking technique employed before fermentation to enhance extraction of colour, flavour and aromatics. This wine is a classic example of Cabernet Sauvignon, deep in colour with lifted aromas of blackberry, cassis and dried herb notes. The palate is layered with dark berry fruit and balanced with fine grained tannins and a subtle oak influence.

CELLARING

This wine is drinking well now or will benefit from short term cellaring.

ALC/VOL: 14.5% | STD DRINKS: 8.6 | BOTTLED: October 2021

pH: 3.73 | TA: 5.9 g/l



Briar Ridge Vineyard

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