

FIRST RIDGE

First Ridge Barbera | Mudgee



First Ridge Estate is passionate and dedicated to growing and producing the finest Italian varietals in the Mudgee region. We seek to create vibrant wines that excite the senses and bring together friends and family on any occasion and with any cuisine.

Winemaker

Our wines are made by experienced winemaker James Manners, who believes the vineyard, without exception, is the source of quality and that his job as winemaker is to understand and identify this quality and guide it thoughtfully. He is also equally passionate about Italian varieties and their suitability to our vineyard and region.

Vineyard

Our strength is in the suitability of these varietals to the unique aspect and ancient soils of our vineyard. Producing lively, yet elegant food friendly wines. The North to North/West aspect, well ventilated slope, careful management of vine canopy and fruit thinning all culminate to ensure even ripening and fruit intensity.

Winemaking

Harvested at 14.0 baume the fruit is crushed to a small fermenter, cold soaked for 48 hours and then inoculated. Moderate fermentation temperatures are maintained around 22-24 degrees with twice daily pump-overs and at least 2 drain and returns during the course of the ferment. Pressed when dry and settled in tank before being racked to barrel for Malolactic fermentation. The wine is matured in a combination of 15% new French St Martin oak with the balance in older French oak for texture.

Tasting

Spicy berry fruit aromas which lead to a palate of brooding, rich dark plum and spice with vanillin oak. Silky tannins and bright acidity giving this wine its structure, layers and length. This is a complex wine which can be drunk young or will continue to develop with careful cellaring.

Alc: 14.5%

Premium Italian Varietal Wines from Mudgee