

FIRST RIDGE

First Ridge Sangiovese | 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

The fruit is crushed to a small fermenter and gently pumped over during a relatively cool 12-day fermentation. Pressed and then racked to a combination of older larger format oak for structure and stainless steel tank to maintain aromatic lift and freshness.

Tasting

Typically, bright fresh cherry fruit, vanilla and spice matched with a soft tannin structure backed by crisp acidity a hall mark of the variety. Zesty and vibrant. To be enjoyed young and fresh.

Alc/vol 13.5 %

Premium Italian Varietal Wines from Mudgee