

HVD Semillon 2010

TYRRELL'S WINES, HUNTER VALLEY, AUSTRALIA



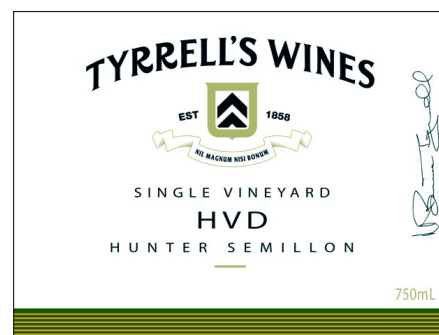
HARVEST & VINTAGE NOTES

The vines in the HVD vineyard were planted in 1908 and form the "Sign Post Block". The vineyard lies between two small creeks that are fed from a spring in the Brokenback range. The vines are rarely stressed and their roots are almost continuously in water. The soil is a light sandy loam going down into coarse river sand.

2010 was quite an early vintage with bud burst being 2-3 weeks early across most vineyards. Some rain over the Christmas period gave the bunches some well needed moisture before harvesting in late January. The yield was 2.8 tons per acre.

The grapes were hand picked then lightly crushed before a relatively cool fermentation in stainless steel. After a short period on gross lees, the wine was racked and left to mature in stainless steel for a further five months before bottling in early July, 2010.

Very approachable as a young wine, yet still built for a long life in the cellar. The palate is impeccably balanced with its strong, citrus characters and a crisp acid structure which leaves the wine with a clean finish.



WINEMAKERS: Andrew Spinaze, Mark Richardson and Chris Tyrrell

GRAPES: 100% Semillon

ALCOHOL: 11%

PH: 3.05

TOTAL ACIDITY: 7.14 g/L

TOTAL SULPHUR: 150 mg/L

RESIDUAL SUGAR: 4.64 g/L

ANNUAL PRODUCTION:
1,800 X 12/750ml



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