

HVD Semillon 2011

TYRRELL'S WINES, HUNTER VALLEY, AUSTRALIA



HARVEST & VINTAGE NOTES

The same soil, same rainfall and same temperatures of a single vineyard produce a consistency of flavor throughout the wine. Our Single Vineyard wines are only made in years when nature contrives to produce fruit of such outstanding quality that our winemakers will set parcels aside to be separately bottled. Situated between two small creek beds, the HVD (Hunter Valley Distillery) vineyard was planted in 1908 and forms the "Sign Post Block". The vines are rarely stressed and their roots are almost continuously in water.

in 2011, we had a late spring which led into cooler conditions throughout November and early December with some rain. This lead up left us with above average crop levels which ripened well with the warmer weather in January. Picking began one week later than 2010.

All of the grapes from this 103 year old vineyard were hand picked in the early hours of the morning. Grapes were then transported to the winery before they were gently pressed. The juice was fermented at relatively cool temperatures for roughly ten days. And the wine spent a minimal time on lees before being bottled in early August.

This vintage is a typical HVD Semillon, showing lifted floral aromatics and a palate that is generous with soft citrus flavours. The acidity is soft, making the wine quite approachable, a result of the warmer 2011 vintage.



WINEMAKERS: Andrew Spinaze, Mark Richardson and Chris Tyrrell

GRAPES: 100% Semillon

ALCOHOL: 11%

PH: 3.09

TOTAL ACIDITY: 7.25 g/L

DATE PICKED: February 7th-8th, 2011

DATE BOTTLED: August 1st, 2011

