

Hunter Valley Semillon 2016

TYRRELL'S WINES, HUNTER VALLEY, AUSTRALIA



HARVEST & VINTAGE NOTES

The Hunter Valley range is quintessential Tyrrell's and quintessential Hunter that showcases the key varieties of the region (Semillon, Chardonnay and Shiraz). Made to the same high standards and style as the Vat 1, Vat 47 and Vat 9.

The 2016 growing season was one that started with great promise with the wettest winter in nearly a decade. Perfect conditions for budburst and flowering were followed by an unsettled summer consisting of hot days and wild storms. Luckily these weather patterns calmed down into one of the driest February's on record.

Sourced from a small selection of Tyrrell's favorite Semillon blocks, the grapes were both hand and machine picked before gentle pressing and fermentation in stainless steel tanks. The wine then spent a few months on yeast lees to gain extra complexity and mouth feel.

The nose is clean with a hint of lemon freshness, the palate continues with fresh citrus and concentrated grapefruit flavours. The finish is pleasing with a balance of fruit and soft acid. A great match to any shellfish. Excellent drinking upon release and will develop in complexity with short term bottle age.



Wine Spectator

MW, Wine Spectator, Apr 30, 2017



WINE ENTHUSIAST
MAGAZINE

JC, Wine Enthusiast, April 2017

TYRRELL'S WINES



WINEMAKERS: Andrew Spinaze, Mark Richardson and Chris Tyrrell

GRAPES: 99.9% Semillon, 0.1% Viognier

ALCOHOL: 11%

PH: 3.23

TOTAL ACIDITY: 7.08 g/L

TOTAL SULPHUR: 175 mg/L

RESIDUAL SUGAR: 3.41 g/L

ANNUAL PRODUCTION:
8,000 X 12/750ml

