

# Vat 9 Hunter Shiraz 2013

TYRRELL'S WINES, HUNTER VALLEY, AUSTRALIA



## HARVEST & VINTAGE NOTES

The fruit for the 2013 Vat 9 Shiraz was sourced from Tyrrell's super premium vineyards on the Ashman's property with an average vine age of 50 years. Predominately from the Weinkeller and Short Flat vineyards where the soil is deep, red volcanic clay over limestone.

A late start to Spring led into a cool November and December, which set us up nicely for a good vintage. January brought with it ten days of above average warm weather which helped ripen the fruit perfectly. Picking began in the second week of February.

The blocks were all hand picked and sorted in the vineyard before arriving at the winery. All the fruit was then destemmed but not crushed, followed by fermentation in traditional open top concrete vats. After fermentation the wines were matured in newer 2700L French oak casks for ten months.

The 2013 Vat 9 has a classic earthy, savoury nose, typical of great Hunter Shiraz. The palate has fantastic weight and balance with a lingering finish, good acidity and fine tannin.



**WINEMAKERS:** Andrew Spinaze, Mark Richardson and Chris Tyrrell

**GRAPES:** 100% Shiraz

**ALCOHOL:** 13%

**PH:** 3.39

**TOTAL ACIDITY:** 7.14 g/L

**TOTAL SULPHUR:** 141 mg/L

**RESIDUAL SUGAR:** <0.2 g/L

**ANNUAL PRODUCTION:**  
1,200 X 12/750ml



**WINE ENTHUSIAST**  
MAGAZINE

CELLAR SELECTION; *JC, Wine Enthusiast, 2016*

