

# Hunter Valley Chardonnay 2017

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.

Sourced from the younger blocks on and around the Tyrrell's property of a similar pedigree to the Vat 47 Chardonnay, including the HVD vineyard with an average vine age of approximately 35 years. The dominating soil types are light, sandy loams ideal for Hunter Chardonnay.

The 2017 vintage was one of the best in recent memory and has produced wines of the highest quality. Solid rains in winter and spring meant the vines had constant access to water. Warmer weather in the new year meant all of the fruit was in near perfect condition and ripeness when harvested.

A combination of basket pressing and light pressing in an air bag press meant only the very best free run juice was used. After cold settling for 2 days, the juice began fermentation in stainless tanks before being transferred to older French oak barriques. A small portion was left to mature in tank to keep a fresher and un-oaked portion for the blend. The wine also spent all of its time of yeast lees to gain texture and complexity.

The wine is medium in color with nice green hues. The nose shows a great mixture citrus, white stone fruit, some oak spice as well as just a hint of solids complexity. The palate is medium bodied with a great fruit intensity and texture through the mid palate with soft acid on the finish.

## TYRRELL'S



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

**GRAPES:** 100% Chardonnay

**ALCOHOL:** 12.5%

**PH:** 3.54

**TOTAL ACIDITY:** 5.97 g/L

