



TYRRELL'S

2018 Vat 47 Chardonnay

Hunter Valley, Australia

HISTORY

Established in 1858 by English immigrant Edward Tyrrell, Tyrrell's Wines is one of Australia's pre-eminent family-owned wine companies with vineyards extending from their historic home in the Hunter Valley to the Limestone Coast and Heathcote.

This flagship range is made in small volumes and produced using only the best parcels of fruit from Tyrrell's top vineyards, these wines showcase the very best that the Hunter Valley has to offer.

One of Australia's oldest and most awarded collections of wine. The name "vat" stems from the still present large oak maturation vessels which were used by the Tyrrell's forebears. And the number represents the cask in which that style of wine was originally fermented or matured.

VITICULTURE/VINIFICATION

Vat 47 Chardonnay comes entirely from the Short Flat vineyard, where the original Chardonnay vines were planted by Murray Tyrrell in the late 1960s. This vineyard features ideal sandy soils and is dry grown. Dry, warm conditions that were similar to 2003 meant cropping levels were smaller than average, and produced wines with robust flavors and softer acids. 2018 vintage was one of the earliest Chardonnay harvests Tyrrell's has seen, starting on January 12.

All of the fruit was handpicked before immediately being basket pressed, the juice was then cold settled for two days before being racked to another stainless steel tank to begin fermentation. Fermented juice then transferred to French oak barriques to complete fermentation and maturation before bottling in October.

TASTING NOTES

The nose is delicate, showing some nice florals and white stone fruit with only a hint of oak. The palate exhibits intensity and length not often seen in other Chardonnays. Impeccably balanced between primary fruit characters, some secondary lees components and the fine-grained French oak.

TECHNICAL INFORMATION

VARIETALS:	100% Chardonnay
ALC:	14%
TOTAL ACIDITY:	6.51 g/L
PH:	3.37

