

TYRRELL'S WINES



WINEMAKER'S SELECTION HUNTER VALLEY VAT 9 SHIRAZ 2013

VINEYARD – 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.

SOIL – Deep, red volcanic clay over limestone.

VINTAGE CONDITIONS – A late start to Spring which led into a cool November and December, 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, one week later than the 2012 vintage.

WINEMAKER'S NOTES – 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.

WINE ANALYSIS – Alc 13% pH 3.32 TA 7.42g/L

DATE BOTTLED – 2014

TASTING NOTES – 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.

AWARDS – The 2013 vintage has been awarded 1 gold medal and 1 bronze medal.

Rating - 96 Points James Halliday, 2016 Australian Wine Companion
- 95 + Points Gary Walsh, WineFront