

# TYRRELL'S WINES



## WINEMAKER'S SELECTION HUNTER VALLEY VAT 9 SHIRAZ 2014

**VINEYARD** – The fruit for the 2014 Vat 9 Shiraz was made only from the oldest and best blocks of the Ashmans property which all share the same deep volcanic, red clay soils. The oldest of these blocks was planted in 1892.

**SOIL** – Deep, red volcanic clay over limestone.

**VINTAGE CONDITIONS** – An almost perfect growing season was experienced for the 2014 vintage, one of the best in recent memory. This meant that all of the fruit we harvested was in pristine condition and had beautiful flavour.

**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 13.9%      pH 3.49      TA 6.90g/L

**DATE BOTTLED** – 21st May 2015

**TASTING NOTES** – The 2014 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 2014 vintage has been awarded 1 gold medal.

**Rating** - 97+ Points Gary Walsh, WineFront  
- 97 Points Jeremy Oliver