

TYRRELL'S WINES



Australian Family Owned Since 1858

VAT 1 HUNTER SEMILLON 2017



Vintage Conditions 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 and the warmer weather in the new year meant all of the fruit was in near perfect condition and ripeness when it was harvested.

Vineyard Vat 1 only ever comes from our best old vine, dry grown vineyards. These vineyards feature ideal sandy, free draining soils that give these wines their unique character. The oldest of these blocks was planted in 1923.

“Aged Hunter Semillon, our unique gift to the world....”

Winemaker's Notes All of the fruit was hand picked and carefully sorted in the vineyard. After a relatively cool fermentation in stainless steel tanks, the wine spent a minimal time on yeast lees before being bottled early to maintain its freshness. No oak fermentation or maturation.

Tasting Notes With lifted lime citrus aromas the palate is seamless, showing the typical powerful fruit core which is balanced by the wine's texture and soft acid profile. This wine shows a length of flavour only produced from great vineyards.

Date Picked 1st-3rd February 2017 | **Date Bottled** 28th June 2017

Alc 11.5% | **pH** 3.10 | **TA** 6.34 g/L

THE STORY OF THE WINEMAKER'S SELECTION RANGE

Our flagship range. Made in small volumes and produced using only the best parcels of fruit from our top vineyards, these wines showcase the very best that the Hunter Valley has to offer. One of Australia's most awarded collections of wine. The name "Vat" stems from the still present large oak maturation vessels which were used by the Tyrrell's forebearers. And the number represents the cask in which that style of wine was originally fermented or matured.



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OF WINE

www.tyrrells.com.au