

TYRRELL'S WINES



Australian Family Owned Since 1858

VAT 1 HUNTER SEMILLON 2018



Vintage Conditions Vintage 2018 was another strong Semillon vintage in the Hunter Valley. Dry, warm conditions that were similar to 2003 meant cropping levels were much smaller than average and produced wines with robust flavours and softer acids.

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 Delicate citrus aromas. The palate has a density and depth of fruit which only comes from special vineyard blocks. This robust fruit profile is balanced by the wines texture and soft acid profile giving it an approachability now, however will age well into the future.

Date Picked 23rd & 24th January 2018 | **Date Bottled** 20th June 2018

Alc 12.0% | **pH** 3.10 | **TA** 6.59 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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