

TYRRELL'S



SINGLE VINEYARD BELFORD SEMILLON 2014

Vineyard

Made from Semillon grapes grown on the Elliot family vineyard, it features light sandy, well drained soils. The vines are dry grown and were planted in 1933.

Vintage Conditions

A perfect growing season was experienced in the Hunter Valley for the 2014 vintage. Fine, dry weather produced lower crops with amazing concentration and depth of flavours.

Winemaker's Notes

The grapes were handpicked and sorted in the vineyard. Once arriving at the winery the fruit was very lightly crushed and pressed with a small percentage of stalks. After a relatively cool fermentation, the wine spent a minimal time on yeast lees before being bottled early to maintain its freshness. No oak fermentation or maturation.

Tasting Notes

The 2014 vintage has produced a fuller, richer, almost honeyed style which is commonly associated with the Belford vineyard. These rich, dense characters are balanced by a soft, clean acid profile.

Date Picked 30th & 31st January 2014 | Date Bottled 10th July 2014

Alc 11.5% | pH 3.01 | TA 6.99 g/L

THE STORY OF SINGLE VINEYARD RANGE

The same soil, same rainfall and same temperatures of a single vineyard produce a consistency of flavour throughout the wine. Our Single Vineyard wines are only made in years when nature contrives to produce fruit of such outstanding quality that our winemakers will set parcels aside to be separately bottled.

Belford is a flat site tucked away down a secluded off-road track, like a secret garden. The vines, planted in 1991 on very fine "talcum powder" like soils, consistently produce wines with intense flavour profiles.



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