THE STORY OF THE HUNTER VALLEY RANGE

Our Hunter Valley range is quintessential Tyrrell’s and quintessential Hunter. It showcases the key varieties of the region – Semillon, Chardonnay and Shiraz.

Made to the same high standards and style as our Winemaker’s Selection Vat 1, Vat 47 and Vat 9; in essence making our Hunter Valley range the “baby brothers” of these three iconic wines.

The ‘baby brother’ to our famous Vat 1 Semillon

VINTAGE CONDITIONS
The 2016 growing season was one that started with great promise with our wettest winter in nearly a decade. Perfect conditions for budburst and flowering were followed by an unsettled summer consisting of hot days and wild storms. Luckily these weather patterns calmed down into one of the driest February’s on record.

DATE PICKED 30 Jan – 8 Feb 2015  DATE BOTTLED 18 Mar 2016

ALC 11.0%  pH 3.23  TA 7.08 g/L

WINEMAKER’S NOTES
Sourced from a small selection of our favourite Semillon blocks, the grapes were both hand and machine picked before gentle pressing and fermentation in stainless steel tanks. The wine then spent a few months on yeast lees to gain extra complexity and mouth feel.

TASTING NOTES
The nose is clean with a hint of lemon freshness, the palate continues with fresh citrus and concentrated grapefruit flavours. The finish is pleasing with a balance of fruit and soft acid. A great match to any shellfish. Excellent drinking upon release and will develop in complexity with short term bottle age.

BOUQUET
Hint of lemon

PALATE
Citrus & grapefruit

PAIR WITH
Seafood

APPELLATION
Hunter Valley

SEMILLON 2016