

TYRRELL'S WINES



WINEMAKER'S SELECTION HUNTER VALLEY VAT 1 SEMILLON 2012

VINEYARD – Two of the best blocks of semillon which have light, sandy, well drained soils. Vines planted on their own roots and dry grown. The oldest material being planted in 1923.

SOIL – Alluvial sandy loam

VINTAGE CONDITIONS – A late spring which lead into cooler conditions throughout November and early December with some rain. This resulted with above average crop levels and the top vineyards all went through a long, cool ripening period.

YIELD – 3.2 tonnes per acre

DATE PICKED – 13 & 16 February 2012

WINEMAKER'S NOTES – The grapes were hand picked then, after a relatively cool fermentation, the wine spent minimal time on yeast lees before being bottled early to maintain its freshness. No oak fermentation or maturation.

WINE ANALYSIS – Alc 10.5% pH 3.02 TA 7.58g/L

DATE BOTTLED – 2 & 3 July 2012

TASTING NOTES – Classic Hunter semillon vintage, the nose is quite restrained with a hint of lime citrus character. A powerful palate that is long and refined with a core of juicy citrus fruit and an acid profile which gives the wine its impeccable length. As usual, a young Vat 1 with great balance that is built for a long life in the cellar.

AWARDS - The 2012 vintage was been awarded 2 silver and 4 bronze medals.

HALLIDAY RATING - 95 Points & Outstanding (2014 Edition)