

# TYRRELL'S WINES



## HUNTER VALLEY CHARDONNAY 2015

The 'baby brother' to our famous Vat 47 Chardonnay, our Hunter Valley Chardonnay is made to the same high standards that our flagship Chardonnay receives.

**VINTAGE CONDITIONS** – A dry winter and spring was broken by good rains in early December. Moderate summer temperatures brought flavours along nicely and some rain at vintage which necessitated hand sorting of the fruit.

**WINEMAKER'S NOTES** – Sourced from a small selection of our favourite Chardonnay blocks, the grapes were both hand and machine picked before gentle pressing and fermentation. The wine was matured in new and older French oak barriques, and spent all of this time on yeast lees to give the palate added complexity and texture.

**WINE ANALYSIS** – Alc 13.0%      pH 3.43      TA 6.23 g/L

**DATE BOTTLED** – 24th November 2015.

**TASTING NOTES** – The nose shows lifted citrus with a slight hint of oak, the palate is weighted and generous and has the texture and complexities associated with time on lees.

**SERVING SUGGESTION** - A rich and fresh Chardonnay making it a perfect companion to chicken or pasta dishes. Excellent drinking upon release and will develop in complexity with short term bottle age.

**OTHER WINES IN THE RANGE** - HunterValley Semillon, HunterValley Shiraz.