

TYRRELL'S WINES



WINEMAKER'S SELECTION VAT 47 HUNTER CHARDONNAY 2007



VINEYARD - Only three of Tyrrell's own vineyards are ever used for Vat 47 – the HVD (Hunter Valley Distillery), the NVC (New Vine Cuttings) vineyard and the Short Flat Vineyard; Vine age ranges from 1908 - 1970's. Total Vineyard Area is 22 acres.

SOIL - These vineyards share a common sandy alluvial soil, which imparts a unique clarity of flavour in the fruit that is grown on it.

VINTAGE CONDITIONS - The earliest vintage since 1981, picking times became critical to gain optimum balance in the fruit. The fruit was picked in early February and arrived at the winery clean, and in good condition.

YIELD - 1.8 tonne per acre.

DATE PICKED - 19th, 20th, 21st January 2007

WINEMAKER'S NOTES - The juice was cold settled and then racked to stainless steel for partial fermentation and then transferred to French oak barriques for six months to complete fermentation. The barriques used in this process were equally one third new, one third one year old and one third two year old.

WINE ANALYSIS - Alc 14% pH 3.14 TA 7.12g/L

DATE BOTTLED - 13th September 2007

TASTING NOTES - A wine with a wonderful core of sweet chardonnay fruit with the subtle underlying oak giving the wine lift and structure with a clean, fresh acid finish. The wine has an extra layer of texture or 'flintiness' from the slight solids fermentation. No malolactic fermentation has ensured a tight, lean style of chardonnay that should age well.

AWARDS - The 2007 vintage has been awarded 3 bronze medals. Since its inception in 1971, the Vat 47 Chardonnay has been awarded 33 trophies, 7 top gold, 167 gold, 191 silver and 290 bronze medals.