

TYRRELL'S



WINEMAKER'S SELECTION VAT 47 CHARDONNAY 2017

Vineyard

Vat 47 Chardonnay comes entirely from our Short Flat vineyard, where the original Chardonnay vines were planted by Murray Tyrrell in the late 1960s. This vineyard features ideal sandy soils and is dry grown.

Vintage Conditions

The 2017 growing season was one of the best in recent memory and has produced wines of the highest quality. Solid rains in winter and spring meant the vines had constant access to water and the warmer weather in the new year meant all of the fruit was in near perfect condition and ripeness when harvested.

Winemaker's Notes

The fruit was handpicked before being immediately basket pressed. The juice was then cold settled for 2 days before fermentation began in stainless steel tanks. Then the fermenting juice was transferred to French oak barriques to complete fermentation and further mature for 8 months.

Tasting Notes

A delicate, restrained release of our flagship Chardonnay, which shows wonderful balance between the primary citrus fruit flavours and the secondary characters derived from the slight solids ferment and extended lees contact. The wine shows an amazing length and depth of flavour with a rich mouth feel. Strong textural elements give the wine an added dimension of flavour and complexity.

Date Picked 20th & 25th January 2017 | Date Bottled 23rd October 2017

Alc 13.0% | pH 3.43 | TA 6.18 g/L

THE STORY OF THE WINEMAKER'S SELECTION RANGE

Our flagship range. Made in small volumes and produced using only the best parcels of fruit from our top vineyards, these wines showcase the very best that the Hunter Valley has to offer. One of Australia's oldest and most awarded collections of wine.

The name "vat" stems from the still present large oak maturation vessels which were used by the Tyrrell's forebears. And the number represents the cask in which that style of wine was originally fermented or matured.



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