

TYRRELL'S



HUNTER VALLEY SEMILLON 2019

Vineyard

Sourced almost entirely from our HVD vineyard. The HVD vineyard is situated between two dry creek beds and features fine sandy soils over coarse river sand. Generally one of our higher cropping Semillon vineyards.

Vintage Conditions

The 2019 vintage in the Hunter Valley was another high quality year across all varieties and is a stellar follow up to 2018. Continued dry conditions meant cropping levels were slightly lower than normal however all of the fruit was in perfect condition.

Winemaker's Notes

The grapes were handpicked and sorted in the vineyard. Once arriving at the winery the fruit was very lightly crushed and pressed with a small percentage of stalks. After a relatively cool fermentation, the wine spent a minimal time on yeast lees before being bottled early to maintain its freshness. No oak fermentation or maturation.

Tasting Notes

A lifted nose showing citrus freshness, the palate continues with fresh citrus and concentrated grapefruit flavours. The palate is light to medium bodied with a perfect balance of fruit and soft acid.

Date Picked 25th January – 4th February 2019 | **Date Bottled** 2nd August 2019

Alc 10.0% | pH 3.18 | TA 6.08 g/L

THE STORY OF HUNTER VALLEY RANGE

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

This range is made to the same high standards and style as our flagship 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.



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