

TYRRELL'S WINES



SPARKLING PINOT NOIR CHARDONNAY BRUT 2013

BOUQUET
Biscuit dough

PALATE
Generous fruit

PAIR WITH
Hors d'oeuvres

APPELLATION
Hunter Valley

"...he reckoned he could make champagne as well as the French."



Made from a blend of predominately Pinot Noir and Chardonnay grapes from premium Hunter Valley vineyards.

DATE PICKED 18 Jan 2013

ALC 12.0%

pH 3.30

TA 7.33 g/L

WINEMAKER'S NOTES The grapes were picked in the cool of the night at optimum ripeness for sparkling and gently pressed to extract the juice with minimal colour pick up. The juice was fermented in stainless steel at approximately 18 degrees for two weeks. Following primary fermentation, the wine was left in tank on its yeast lees for seven months prior to filtration, before undergoing 'tirage' bottling. The wine was stored for three years after which it was disgorged and liqueured in its original bottle.

TASTING NOTES The Pinot Noir and Chardonnay combine well to create a sparkling wine that on the nose gives off fine, yeast and biscuit dough aromas. These two components carry over on to the palate, with the yeastiness adding a creamy texture and generous fruit flavours giving good weight and length. The acid on the finish balances and refreshes the palate.

THE STORY OF TYRRELL'S SPARKLING

A European trip in 1977 sparked third generation winemaker Murray Tyrrell's interest in Australian sparkling wine production. Murray already had a love of Champagne and "a stop was made at the Bollinger press house where Dad traded his expertise on how to best use a hand press for some time spent with their winemakers," says Bruce Tyrrell. "The next day, he called me with instructions to buy all the pinot noir grapes on light soils in the Hunter Valley because he reckoned he could make champagne as well as the French did."



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