

TYRRELL'S WINES



Australian Family Owned Since 1858

HUNTER VALLEY CHARDONNAY 2016



Vintage Conditions The 2016 growing season was one that started with great promise with our wettest winter in nearly a decade. Perfect conditions for budburst and flowering were followed by an unsettled summer consisting of hot days and wild storms. Luckily these weather patterns calmed down into one of the driest February's on record.

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.

*“The ‘baby brother’
to our famous
Vat 47 Chardonnay”*

Tasting Notes The nose shows lifted citrus with a slight hint of “solids character”, the palate is mid-weight with the texture and complexities associated with time on lees. 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.

Date Picked 22 – 29 January 2016 | **Date Bottled** 15 December 2016

Alc 12.0% | **pH** 3.43 | **TA** 6.49 g/L

THE STORY OF THE 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 *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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OF WINE

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