

# TYRRELL'S WINES



## WINEMAKER'S SELECTION HUNTER VALLEY VAT 47 CHARDONNAY 2012

**VINEYARD** – This year's Vat 47 comes entirely from chardonnay grapes grown on our Short Flat Vineyard.

**SOIL** – The Short Flat vineyard consists of alluvial sandy loams.

**VINTAGE CONDITIONS** – A late Spring which led into cooler conditions throughout November and early December with some rain. This led up to us with above average crop levels which ripened well with the warmer weather in January. Picking began one week later than in 2011.

**DATE PICKED** – First week of February 2012

**WINEMAKER'S NOTES** – Hand picked and then with a portion being basket pressed, the juice was cold settled for 4 days before fermentation began in stainless steel tanks. Then the fermenting juice was transferred to French oak barriques (30% new). The wine stayed in these barriques until August before it was bottled in September.

**WINE ANALYSIS** – Alc 13.5%

**TASTING NOTES** – The wine shows an amazing length of flavour and mouth feel with strong, clean acid on the finish and some secondary characters derived from the slight solids ferment. A great example of Hunter chardonnay with its citrus/acid backbone, which is a benefit of no malolactic fermentation.

**AWARDS** - The 2012 has been awarded one silver medal.

