

# TYRRELL'S



## WINEMAKER'S SELECTION VAT 47 CHARDONNAY 2018

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### 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

Vintage 2018 was another strong vintage in the Hunter Valley. Dry, warm conditions that were similar to 2003 meant cropping levels were smaller than average and produced wines with robust flavours and softer acids. 2018 was one of the earliest Chardonnay harvests we have seen, starting on January 12.

### Winemaker's Notes

All of the fruit was handpicked before immediately being basket pressed, the juice was then cold settled for two days before being racked to another stainless steel tank to begin fermentation. The fermenting juice was then transferred to French oak barriques to complete fermentation and maturation before bottling in October.

### Tasting Notes

The nose is delicate, showing some nice florals and white stone fruit with only a hint of oak. The palate is where the power of the Short Flat vineyard comes to the fore, exhibiting an intensity and length not often seen in other Chardonnays. Impeccably balanced between primary fruit characters, some secondary lees components and the fine-grained French oak.

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Date Picked 12 January 2018 | Date Bottled 1 November 2018

Alc 14.0% | pH 3.37 | TA 6.51 g/L

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### 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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