

# TYRRELL'S



## 2020 HUNTER VALLEY CHARDONNAY

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### Vineyard

Hunter Valley Chardonnay is sourced from a mixture of sites across the Pokolbin area. All of these sites have slightly different microclimates and each component brings its unique personality to the blend.

### Vintage Conditions

In 2020, the Hunter Valley experienced its fourth consecutive year of drought conditions. Yields were down significantly across the region. The fruit however was in optimal condition with intense flavours when harvested during the month of January.

### Winemaker's Notes

The grapes were both hand and machine picked before gentle pressing and fermentation. After cold settling for two days, the juice began fermentation in stainless steel tanks before being transferred and matured in new and older French oak barriques. After oak maturation, the wine spent an extended time on lees in stainless steel for an additional nine months to build texture and mouthfeel. A method used extensively in Burgundian winemaking.

### Tasting Notes

Textbook modern, medium-bodied Hunter Valley Chardonnay to be enjoyed with a variety of cuisines. The nose shows a great mixture of citrus, white stone fruit, some oak spice as well as just a hint of solids complexity. The palate is robust with great fruit intensity and texture through the mid-palate, with a soft acid finish.

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**Date Picked** 8 - 30 January 2020 | **Date Bottled** 28 July 2021

**Alc** 13.5% | **pH** 3.20 | **TA** 6.46 g/L

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## THE STORY OF HUNTER VALLEY

Our Hunter Valley range is quintessential Tyrrell's and quintessential Hunter. This range showcases the Hunter's tried-and-tested varieties: Semillon, Shiraz and Chardonnay. All of the wines are made to the same high standards and in the same style as our flagship Winemaker's Selection Vat 1 Semillon, Vat 47 Chardonnay and Vat 9 Shiraz.