

# TYRRELL'S



## HUNTER VALLEY CHARDONNAY PINOT NOIR NV

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### Vineyard

This sparkling wine is a blend of Chardonnay from our Casuarina Vineyard and Pinot Noir from our HVD Vineyard. These dry-grown, old vine vineyards enable us to produce a sparkling wine with elegance and depth, with added richness and texture coming from the secondary fermentation.

### Winemaker's Notes

The Chardonnay and Pinot Noir grapes were harvested together in the cool temperatures of night and then gently pressed to ensure minimal colour and phenolic pick up. The juice was fermented in stainless steel tanks and then left on lees for further complexity. The wine then underwent a secondary fermentation using the Charmat method to gain extra richness and complexity.

### Tasting Notes

The Chardonnay and Pinot Noir combine well to create a sparkling wine that is light and fresh. The nose shows an abundance of citrus and strawberry characters, with a hint of yeasty complexity. The palate is fine and delicate with the Chardonnay and Pinot Noir working seamlessly together. This, along with the richness and complexity gained from the secondary ferment, produces a wonderfully balanced sparkling wine.

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Alc 12.5% | pH 3.40 | TA 6.99 g/L

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## 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."*