

TYRRELL'S



SPARKLING CHARDONNAY PINOT NOIR BRUT NV

Winemaker's Notes

Made from a blend of Chardonnay and Pinot Noir predominantly from a vineyard purchased in 1982 that was replanted to Chardonnay in the early 1990s. This vineyard was selected for sparkling wine production as it gets its flavours early at low sugars, and with a natural acid balance. The grapes were harvested at night at 10 baume, gently pressed to ensure minimal colour pick up, and then fermented in stainless steel at approximately 16°C for two weeks.

Following primary fermentation the wine was left in tank with lees for four months prior to bottling, and the second ferment. Chardonnay and Pinot Noir are the two major varieties for sparkling wine, and the nose has fine yeast and biscuit dough aromas whilst the palate has plenty of crisp Chardonnay flavour and a light crack yeast character. To suit the style the Tyrrell's family enjoys, it has creamy texture, generous fruit and fresh acid on the finish to balance and refresh the palate.

Tasting Notes

The Chardonnay and Pinot Noir combine well to create a sparkling wine that is light and fresh. The nose gives off fine yeast and biscuit dough aromas whilst the palate features crisp chardonnay flavours and light crack yeast lees characteristics. The yeastiness adds a creamy texture and the generous fruit flavours give good weight and length. The acid on the finish balances and refreshes the palate.

Alc 12.0% | pH 3.10 | TA 7.50 g/L

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."*