

TYRRELL'S



SINGLE VINEYARD BELFORD CHARDONNAY 2018

Vineyard

Planted in 1991, the soil of the dry grown Belford vineyard is light and sandy - the consistency of talcum powder - for the top 50 centimetres. It is the northern-most of the Tyrrell's Hunter Valley vineyards.

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 hand-picked before being immediately 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 September 2018.

Tasting Notes

A rich, complex nose of fruit, oak and a slight solids character. A powerful palate with the fruit characters being balanced well with the oak and mid palate grainy texture. The wine finishes with a soft, refreshing acid profile, a benefit of no malolactic fermentation.

Date Picked 17 January 2018 | **Date Bottled** 29 September 2018

Alc 13.0% | **pH** 3.33 | **TA** 5.77 g/L

THE STORY OF BELFORD VINEYARD

The same soil, same rainfall and same temperatures of a single vineyard produce a consistency of flavour throughout the wine. Our Single Vineyard wines are only made in years when nature contrives to produce fruit of such outstanding quality that our winemakers will set parcels aside to be separately bottled.

Belford is a flat site tucked away down a secluded off-road track, like a secret garden. The vines, planted in 1991 on very fine talcum powder-like soils, consistently produce wines with intense flavour profiles.