

TYRRELL'S



HUNTER VALLEY CHARDONNAY 2021

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

The autumn and winter months of 2020 saw the worst drought in a generation be broken with substantial rainfall, which led into an outstanding growing season for the 2021 vintage. A cool summer then gave us even, stress-free ripening with some heat around Australia Day that was perfectly timed at the final stages of ripening. With an early budburst and later than normal harvesting, the fruit had a longer than normal hang time, which meant that all of the fruit had wonderful flavours balanced by a high natural acidity.

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 five 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 medium bodied, with a lively fruit intensity and texture through the mid-palate, with a refreshing acid profile.

Date Picked 20 January - 1 February 2021 | **Date Bottled** 15 March 2022

Alc 12.5% | pH 3.31 | TA 7.18 g/L

THE STORY OF THE HUNTER VALLEY RANGE

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.