

TYRRELL'S



HUNTER VALLEY CHARDONNAY 2022

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 2022 vintage, in many ways, was a mirror of 2021. With above average rainfall in the winter months, the vines were set up perfectly for the growing season. Cooler temperatures over the summer period meant that there was no rush to begin harvest and we began about a seven to ten days later than normal. All of the fruit was in remarkable condition with intense fruit flavours coupled with 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 for 5 months before bottling in July 2022.

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.

Date Picked 31 January - 17 February 2022 | **Date Bottled** 15 July 2022

Alc 13.0% | **pH** 3.49 | **TA** 6.70 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.