

TYRRELL'S



HUNTER VALLEY CHARDONNAY 2024

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 2024 vintage was one of the earliest on record in the Hunter Valley. A warm, dry growing season, coupled with lower crop levels, produced wines that are full, with intense flavours yet retaining line and length.

Winemaker's Notes

Individual Chardonnay blocks were picked and fermented separately in a combination of stainless steel tanks and French oak barriques. No malolactic fermentation, instead, the wine was held on yeast lees to gain complexity and mouthfeel until blending prior to bottling.

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 11-23 January 2024 | **Date Bottled** 12 December 2024

Alc 13.0% | **pH** 3.46 | **TA** 6.26 g/L

THE STORY OF THE HUNTER VALLEY RANGE

An introduction to the key varieties of the Hunter Valley: Semillon, Chardonnay, and Shiraz, designed to drink now. Five generations of winegrowing and winemaking in the Hunter Valley, and over 160 years of vineyard management and winemaking experience culminate to produce a regional benchmark for textbook Hunter Valley wines. Old vine, sustainably grown estate fruit complimented with long-term Hunter Valley grower material, blended, and made to the same exacting standards as our flagship wines.