

TYRRELL'S



WINEMAKER'S SELECTION VAT 1 SEMILLON 2017

Vineyard

Vat 1 Semillon only ever comes from the oldest and best blocks. The vines are all dry grown, on their own roots, and date back to 1923.

Vintage Conditions

The 2017 Vintage was one of the best in recent memory and has produced wines of the highest quality. Solid rains in winter and spring meant the vines had constant access to water and the warmer weather in the new year meant all of the fruit was in near perfect condition and ripeness when it was harvested.

Winemaker's Notes

All of the fruit was hand picked and carefully sorted in the vineyard. After a relatively cool fermentation in stainless steel tanks, the wine spent a minimal time on yeast lees before being bottled early to maintain its freshness. No oak fermentation or maturation.

Tasting Notes

With lifted lime citrus aromas the palate is seamless, showing the typical powerful fruit core which is balanced by the wine's texture and soft acid profile. This wine shows a length of flavour only produced from great vineyards.

Date Picked 1 - 3 February 2017 | **Date Bottled** 28 June 2017

Alc 11.5% | **pH** 3.10 | **TA** 6.34 g/L

THE STORY OF THE WINEMAKER'S SELECTION RANGE

Our flagship range. Made in small volumes and produced using only the best parcels of fruit from our top vineyards, these wines showcase the very best that the Hunter Valley has to offer. One of Australia's oldest and most awarded collections of wine.

The name 'vat' stems from the still present large oak maturation vessels which were used by the Tyrrell's forebears. And the number represents the cask in which that style of wine was originally fermented or matured.