

TYRRELL'S



VINEYARD SELECTION CHARDONNAY 2021

Vineyard

2021 was an outstanding Chardonnay vintage and this wine is sourced from a selection of our best vineyard sites in the Hunter Valley region with an average vine age of 30 years.

Vintage Conditions

The autumn and winter months of 2020 saw the worst drought in a generation be broken with substantial rainfall, we 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 lightly pressed before cold settling in stainless steel tanks for two days before being transferred into new and older French oak barriques to finish fermentation. The wine then stayed in the barriques for a further 8 months maturation. After this period, the wine spent an extended time on lees in stainless steel to build texture and mouthfeel. A method used extensively in Burgundian winemaking.

Tasting Notes

Modern Hunter Valley Chardonnay, rich and intense but with the elegance and brightness of acidity that comes in the contemporary age of Chardonnay. The nose shows a great mixture of citrus, white stone fruit, and some oak spice as just a hint of solids complexity. The palate is robust with great fruit intensity and texture through the mid-palate, and a soft acid finish.

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

Alc 13.0% | **pH** 3.32 | **TA** 7.08 g/L

THE STORY OF VINEYARD SELECTION

Our Vineyard Selection wines are blends from some of the best vineyard sites in the Hunter Valley. These wines are a true representation of our esteemed region and are made exclusively for our winery members.