

TYRRELL'S



VINEYARD SELECTION CHARDONNAY 2022

Vineyard

2022 was an outstanding Chardonnay vintage and this wine is sourced from a selection of some of the best vineyard sites in the Hunter Valley region with an average vine age of 30 years. Soil profiles for these blocks were a mixture of sandy loams and heavier red clays.

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 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.

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 31 January - 17 February 2022 | **Date Bottled** 5 October 2022

Alc 13.0% | **pH** 3.50 | **TA** 6.74 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.