

SPARKLING BLANC DE BLANCS 2015

Inaugural Release

TYRRELL'S



Our family has always had a great taste for Champagne/Sparkling wine, to a stage where in the 1970s we were buying Pol Roger in pallet lots.

My parents stopped at a Bollinger press house and my father, Murray Tyrrell, told two cellar workers that they did not know how to dig a press properly, and he took off his coat and tie and showed them the Australian way of doing it. He spent the rest of the day with the young champagne maker on-site and rang me that night and said *"buy all of the Pinot Noir you can off light country as there is no reason we can't make Sparkling as well as these Frenchmen"*.

I was able to secure two decent chunks of Pinot Noir from Deasys Road. Before the 1978 vintage my father had a number of discussions with Norm Walker at Wynns Romalo. In those days Norm had the reputation as the best sparkling maker in Australia. The first year we picked about 10.5 - 11 baume and then sent the juice down to Norm at Wynns to be made.

We developed the style from there and after we took over Chateau Douglas at Scone for the 1979 vintage we used some Chardonnay from up there to make a straight Chardonnay sparkling. A couple of years later we used 100% Semillons. In 1984 we won the 'Best Sparkling' wine trophy at the National Wine Show three years later. This encouraged us to continue experimenting and developing our range of Sparkling.

By the mid 1990s, and with a shortage of material, our top Sparkling became a blend of Pinot Noir and Chardonnay the 'Chardonnay Pinot Noir'; and today we have gone back to almost the start with 100% Chardonnay base from the Casuarina vineyard.

Whilst we are often told that the Hunter Valley is too hot for making top Sparkling, the Hunter Valley always produces grapes that are flavour ripe at higher acids and lower pHs and with the ability to live. In the end, that is the reason we have continued to make Sparkling at the top end. Wines of the Hunter always have good acid and balance.

The current wine has spent seven years on lees and is drinking at its peak right now.

Bruce Tyrrell, AM

Executive Chairman

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tyrrells.com.au



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Date Picked 14 January 2015

Date Bottled November 2015

Alc 12.0% | pH 3.29 | TA 8.05 g/L

Vineyard

The fruit for this wine comes entirely from the dry-grown Casuarina Vineyard, planted in 1990. The Casuarina Vineyard is located on Hermitage Road, only a couple of hundred metres north of our iconic HVD Vineyard. The sandy, alluvial soils at Casuarina are ideal for growing super-premium whites.

Vintage Conditions

2015 was a long, cool growing season that saw abundant rain during spring and early summer. Fortunately, the weather cleared up over Christmas and into harvest in January. This timing allowed the early ripening Chardonnay blocks, destined for sparkling wine production, to develop ideal fruit characteristics at lower sugar levels, with a high acidity.

Winemaker's Notes

100% Chardonnay fruit from the Casuarina Vineyard. Handpicked on 14 January 2015 and hand sorted in the vineyard. The fruit was then lightly pressed before primary fermentation in stainless steel at the Tyrrell's Estate winery. The wine then spent approximately nine months of gross lees before undergoing tirage bottling on-site at Tyrrell's winery, by Chief Winemaker Andrew Spinaze and the winery team in November 2015.

Secondary fermentation took place in the bottle with a specific yeast strain for sparkling, hand selected by our Andrew Spinaze to give purity, freshness, brightness and complexity to the resulting wine.

The wine then spent approximately 8 years on lees before being disgorged in June 2023. The disgorging liqueur was house made using aged (23-year-old) Vat 47 Chardonnay stock and a 10-year-old brandy spirit. This vintage Blanc de Blancs is a purely estate grown, made and produced premium sparkling wine and represents the epitome of sparkling winemaking at Tyrrell's.

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Bruce Tyrrell, AM

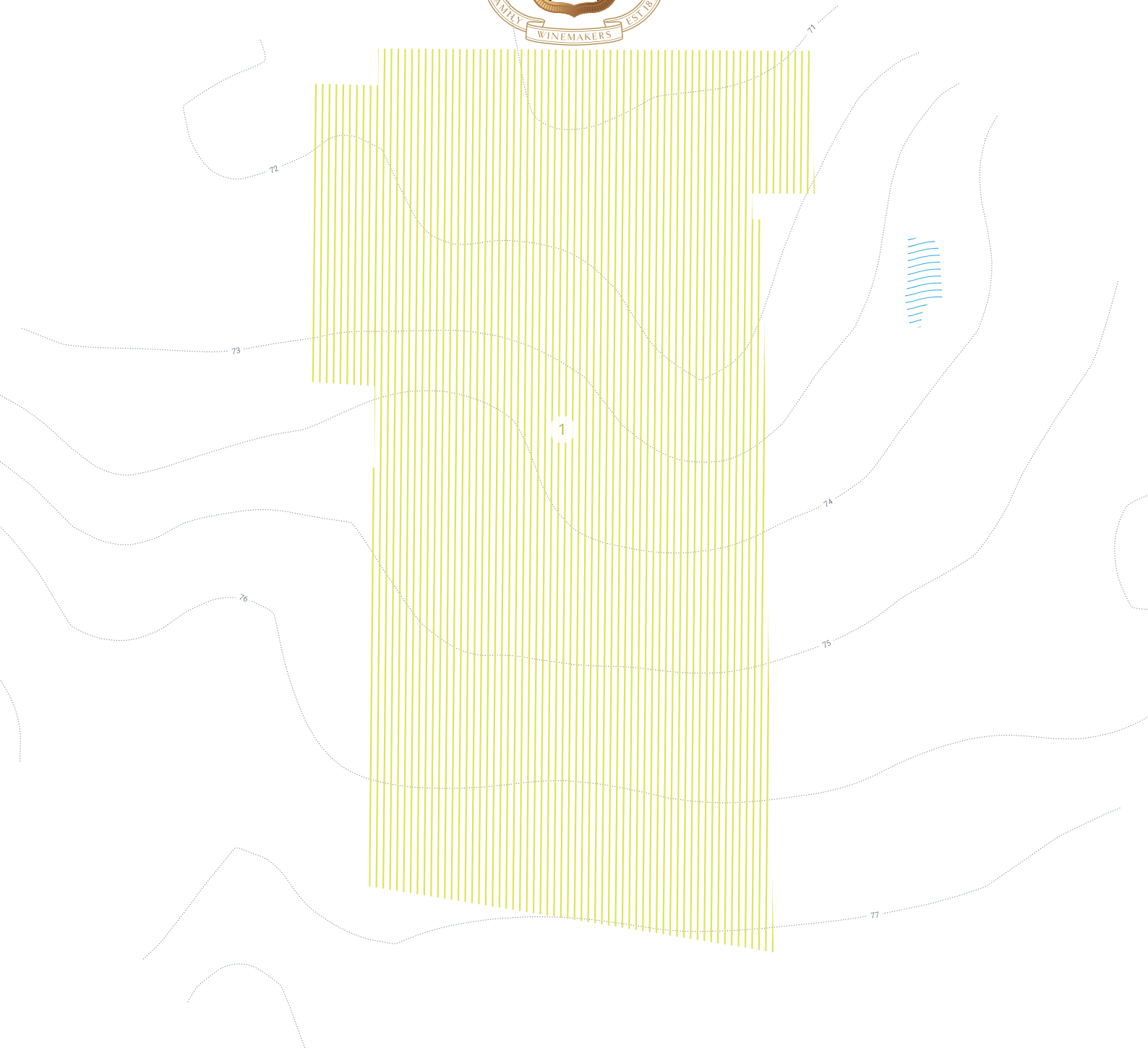
TYRRELL'S



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TYRRELL'S



CASUARINA VINEYARD

Chardonnay 16.23 hectares | Total: 16.23 hectares

1
Chardonnay
Est. 1990, 16.23 hectares


Chardonnay


Dam


Elevation contour

