

# SPARKLING BLANC DE BLANCS 2016

Date Picked 14 January 2016 Date Bottled October 2016 Alc 12.0% | pH 3.47 | TA 6.16 g/L

## Vineyard

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

### Vintage Conditions

The 2016 growing season was one that started with great promise with our wettest winter in nearly a decade. Perfect conditions for budburst and flowering were followed by an unsettled summer consisting of hot days and wild storms until the first week of January, before entering a dry spell that allowed the Chardonnay grapes to reach optimal ripeness for super-premium sparkling production.

#### Winemaker's Notes

100% Chardonnay fruit. Handpicked on 14 January 2016 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 on gross lees before undergoing tirage bottling on-site at Tyrrell's winery, by Chief Winemaker Andrew Spinaze and the winery team in October 2016.

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 July 2024. The disgorging liquor was house made using aged (23-year-old) Vat 47 Chardonnay stock and a 10-year-old brandy spirit.

### **Tasting Notes**

The nose is pure and precise, exhibiting elegant floral notes, citrus and a hint of aged complexity from the extended maturation time on lees before disgorging. The palate also shows the purity of Chardonnay made in a traditional sparkling style with flavours of green apple, lemon, white peach and brioche.

"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."

- Bruce Tyrrell AM





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| Ψ          | 0 | 12.5 | 25 | 50 | 100 (m) |