TYRRELL'S



SPECIAL RELEASE PINOT NOIR 2024

Vineyard

This Pinot Noir is from the best parcels of the vintage that would normally be part of the Winemaker's Selection Vat 6 blend, from our 4 and 8 Acres blocks, planted in 1971 by third generation Murray Tyrrell and HVD, planted in 1984.

Vintage Conditions

The 2024 vintage was one of the earliest on record in the Hunter Valley. A warm, dry growing season, coupled with lower crop levels, produced wines that are full, with intense flavours yet retaining line and length.

Winemaker's Notes

Handpicked and sorted in the vineyard, natural fermentation in stainless steel and open top vessels with 20% whole bunch. The remainder of the fruit was destemmed, not crushed, and transferred to the vats manually rather than being pumped. This process preserves as many whole berries as possible, which greatly helps the aromatics of the resulting wine. 11 days of gentle extraction on skins followed by maturation for eight months in French oak barriques. No finings were used.

Tasting Notes

Medium colour density with a bright purple hue. The nose shows lifted strawberry and Asian spice with a hint of stalk character. The palate shows a strong core of sweet fruit with a soft tannin profile balanced by fine acidity. A food friendly style of Pinot Noir to be enjoyed over the medium term.

Date Picked 16 & 17 January 2024 | Date Bottled 18 October 2024 Alc 13.5% | pH 3.45 | TA 6.41 g/L

THE STORY OF THE SPECIAL RELEASE RANGE

At Tyrrell's our focus is always on quality and authenticity, crafting wines that speak of their origins. Over five generations, we've honed our craft and built a portfolio of premium wines, but every now and then, we get the opportunity to try something different. Thanks to our long history, we've built up relationships with other growers and sometimes we're offered a great batch of grapes. Our Special Release range is for just these wines – limited production one-offs and trial batches, or just something unique or different.



tyrrells.com.au