

TYRRELL'S

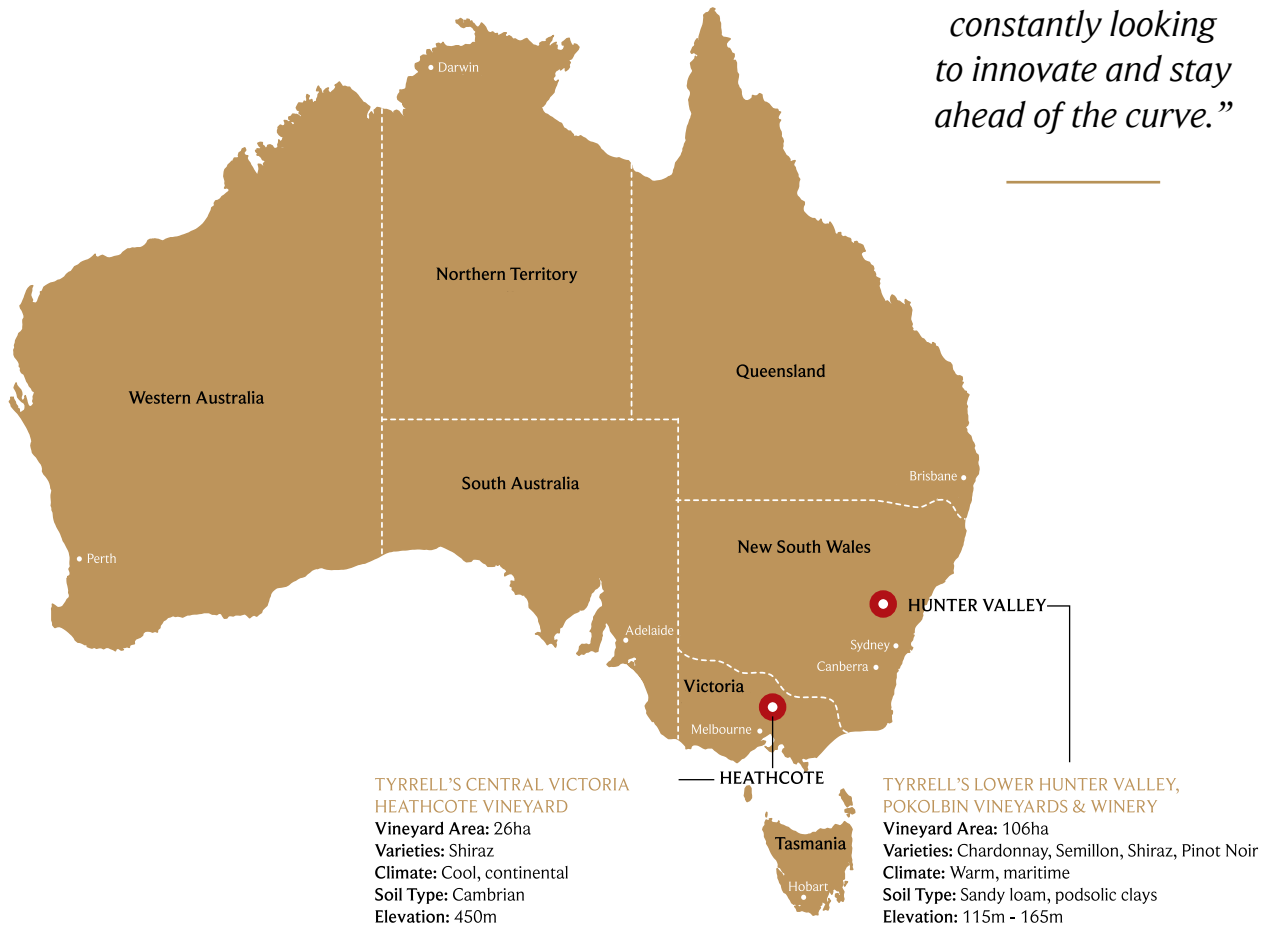


SEMILLON
of the Hunter Valley



HUNTER VALLEY, NSW AUSTRALIA

“... at Tyrrell’s we are constantly looking to innovate and stay ahead of the curve.”



The Hunter Valley is Australia's oldest wine region, but despite its long history, its winemaking community is among the most innovative and collaborative in the country. (Halliday 2020)

Two hours' drive north from Sydney is the Hunter Valley, the birthplace of Australian wine. It's home to long-established winemaking families but also young winemakers bringing fresh energy and challenging tradition. The leading varieties grown are Semillon, Chardonnay and Shiraz. (Halliday 2020)

- Latitude 32°54'S
- Altitude 76m
- Heat degree days 1823
- Annual rainfall 750mm
- Growing seasonal rainfall 493mm
- Average January temperature 24°C
- Harvest mid-January to mid-March

ABOUT TYRRELL'S

Tyrrell's is as much a part of the fabric of the Hunter Valley as the Semillon and Shiraz vines we've been nurturing since our founder, English-immigrant Edward Tyrrell, first planted them during the mid-19th century.

Since the beginning Tyrrell's has been a constant in both the Hunter Valley and Australian wine industries. Having lived and breathed wine growing and winemaking in the Hunter Valley for more than 160 years, Tyrrell's has amassed an unrivaled knowledge of what makes the Hunter Valley one of Australia's, and indeed the world's, greatest wine growing regions.

Tyrrell's helped to pioneer what are now two of Australia's favourite wine varieties - Chardonnay and Pinot Noir - and have been instrumental in establishing Hunter Valley Semillon as one of the world's iconic wine styles. Our Winemaker's Selection Vat 1 Semillon is Australia's most awarded white wine, having won almost 5,500 medals and more than 330 trophies.



SEMILLON

Semillon is a white grape variety that was collected by James Busby as he travelled through Europe from Spain to Champagne in the 1820s. Six cuttings of Semillon from France were propagated in Sydney NSW and became the basis for Australian Semillon planted in the Hunter Valley NSW. (Halliday 2009)

Modern day bottle aged Hunter Valley Semillon is a classic Australian style with a reputation for longevity. The relatively low alcohol 10% - 11% unwooded styles are the most famous and enduring wines. Typically, the fruit is picked with low sugar level and with naturally high acidity, the clear juice is fermented cool and then clarified, filtered and bottled. The wines are bottle aged for up to 6 years before being released for sale.

(Iland, Gago, Caillard, Dry 2009)

International wine judge and author, Jancis Robinson, writes of Hunter Semillon as "*Australia's unique gift to the world*".

REFERENCES

Halliday.J 2020, Available online at: www.winecompanion.com.au. Hardie Grant

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WINEMAKER'S SELECTION VAT 1 SEMILLON

Winemaker's Selection are estate-grown on the various blocks that form the wines that we believe best represent our vineyards and house style. These wines are only bottled in years when we believe that the quality is high enough to meet our exacting standards.

Vat 1 Semillon is only ever made using fruit from our best old-vine, dry-grown vineyards. The centrepiece is our Short Flat vineyard (pictured below), where the oldest plantings date back to 1923. The soil profile in this dry-grown vineyard is unlike that of any of our other vineyards, providing the Vat 1 Semillon with its amazing length and depth of fruit.



SINGLE VINEYARD HVD SEMILLON

Our Single Vineyards celebrate the best single blocks that produce wines of distinct character unique to that site and the Hunter Valley.

Situated between two dry creek beds, the HVD (Hunter Valley Distillery) vineyard has ideal soils for Semillon – light, sandy and well drained. The vines, which were planted in 1908, are dry grown. After a controlled cool fermentation, the wine spends a short time on its lees before being bottled early to maintain freshness. No oak is used during either fermentation or maturation.





SINGLE VINEYARD STEVENS SEMILLON

The Stevens family's Glen Oak vineyard is situated on a combination of light-sand and red-clay soils, leading to wines with robust flavours and softer acids. The vineyard is dry grown and the oldest vines date back to 1911. After a controlled cool fermentation, the wine spends a short time on its lees before being bottled early to maintain freshness. No oak is used during either fermentation or maturation.

SINGLE VINEYARD BELFORD SEMILLON

Belford vineyard, features light, sandy, well-drained soils. The vines, which were planted in 1933, are all dry grown. In the winery the fruit is very lightly crushed and pressed with a small percentage of stalks. After a controlled cool fermentation, the wine spends a short time on its lees before being bottled early to maintain freshness. No oak is used during either fermentation or maturation.



HUNTER VALLEY SEMILLON

Our Hunter Valley range is quintessential Tyrrell's and quintessential Hunter. This range showcases the Hunter Valley's tried-and-tested varieties: Semillon, Shiraz and Chardonnay. All of the wines are made to the same high standards and in the same style as our flagship Winemaker's Selection.

Grapes are sourced from a combination of estate grown vineyards, contracted vineyards and long term growers.

Food Pairing with Hunter Valley Semillon

A classic pairing with Semillon is shellfish, such as oysters or prawns. It will match to all manner of seafood, salad and light meat dishes, and also complement the light spice and citrus of many Asian dishes.

