TYRRELL'S



HUNTER VALLEY SEMILLON 2020

Vineyard

Sourced almost entirely from our HVD vineyard. The HVD vineyard is situated between two dry creek beds and features fine sandy soils over coarse river sand. Generally one of our higher cropping Semillon vineyards.

Vintage Conditions

In 2020, the Hunter Valley experienced its fourth consecutive year of drought conditions with vintage yields down by approximately 50-75%. The fruit however was in optimal condition when it was handpicked in the last days of January.

Winemaker's Notes

The grapes were handpicked and hand sorted in the vineyard. Once arriving at the winery the fruit was very lightly crushed and pressed into stainless steel fermentation tanks. After a relatively cool fermentation, the wine spent minimal time on yeast lees before being 'cleaned up' and transferred back into stainless steel tanks for maturation until bottling in December 2020.

Tasting Notes

Bright, attractive green colour, the nose shows intense citrus characters. The palate is expansive and powerful, hallmarks of a warmer vintage. Wonderful length and flavour with the pedigree of the HVD vineyard showing through. A wine that defies the challenging vintage.

Date Picked 29 January 2020 | **Date Bottled** 18 December 2020 **Alc** 12.5% | **pH** 3.10 | **TA** 6.39 g/L

THE STORY OF THE HUNTER VALLEY RANGE

Our Hunter Valley range is quintessential Tyrrell's and quintessential Hunter. This range showcases the Hunter'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 Vat 1 Semillon, Vat 47 Chardonnay and Vat 9 Shiraz.

