

TYRRELL'S WINES



Australian Family Owned Since 1858

SINGLE VINEYARD BELFORD CHARDONNAY 2016



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. Luckily these weather patterns calmed down into one of the driest February's on record.

Winemaker's Notes All of the fruit was hand picked and sorted in the vineyard. After arriving at the winery the fruit was immediately basket pressed before the juice was settled in stainless steel tanks for 3 days. Once fermentation began the juice was transferred to French oak barriques, of which only a very small percentage was new. It stayed in oak until bottling in November 2016.

“tucked away down a secluded off-road track, this vineyard is like a secret garden”

Tasting Notes A complex nose of sweet Chardonnay fruit and a hint of solids character. The palate is balanced between primary Chardonnay fruit flavours, and secondary flavours derived from the minimal solids ferment and extended yeast lees contact resulting in this wine's complex texture and mouth feel.

Awards 1 Gold medal.

Date Picked 15 February 2016 | **Date Bottled** 2 November 2016

Alc 13.0% | **pH** 3.16 | **TA** 6.79 g/L

THE STORY OF THE SINGLE VINEYARD RANGE

The same soil, same rainfall and same temperatures of a single vineyard produce a consistency of flavour throughout the wine. Our Single Vineyard wines are only made in years when nature contrives to produce fruit of such outstanding quality that our winemakers will set parcels aside to be separately bottled.

Belford is a flat site tucked away down a secluded off-road track, like a secret garden. The vines, planted in 1933 on very fine “talcum powder” like soils, consistently produce wines with intense flavour profiles.



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OF WINE

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