

HUNTER VALLEY SEMILLON 2018

Australian Family Owned Since 1858



FIRST FAMILIES OF WINE

A selection of some of our top Semillon vineyards around the Hunter Valley. Most of the vineyards are dry grown and have an average vine age of 40 years.

Vintage Conditions 2018 was another strong Semillon vintage in the Hunter Valley. Dry, warm conditions that were similar to 2003 meant cropping levels were much smaller than average and produced wines with robust flavours and softer acids.

Winemaker's Notes The grapes were machine picked in the cool of the night before gentle pressing and fermentation in stainless steel tanks. The wine then spent a few months on yeast lees to gain extra complexity and mouth feel.

"The 'baby brother' to our famous Vat 1 Semillon"

Tasting Notes

A lifted nose showing citrus freshness, the palate continues with fresh citrus and concentrated grapefruit flavours. The palate is light to medium bodied with a perfect balance of fruit and soft acid.

Date Picked 16th-26th January 2018 | Date Bottled 6th June 2018

Alc 11.5% | pH 3.21 | TA 5.99 g/L

THE STORY OF THE HUNTER VALLEY RANGE

Our Hunter Valley range is quintessentially Tyrrell's and quintessentially Hunter. It showcases the key varieties of the region - Semillon, Chardonnay and Shiraz.

This range is made to the same high standards and style as our flagship Winemaker's Selection Vat 1, Vat 47 and Vat 9, in essence making our Hunter Valley range the 'baby brothers' of these three iconic wines.

