

TYRRELL'S



WINEMAKER'S SELECTION VAT 1 SEMILLON 2015

Vineyard

Vat 1 Semillon only ever comes from our best old vine, dry grown vineyards. These blocks feature ideal sandy, free draining soils that give these wines their unique character. The oldest of these blocks was planted in 1923.

Vintage Conditions

A dry winter and spring was broken by good rains in early December which helped the vines immensely. Moderate summer temperatures and some rain during the harvest period meant hand sorting of the fruit in the vineyard, to ensure all fruit that arrived at the winery was in pristine condition.

Winemaker's Notes

Hand picked in the early hours of the morning, the fruit is very lightly crushed and pressed before a relatively cool fermentation. Then the wine spent minimal time on yeast lees before being bottled early to maintain its freshness. No oak fermentation or maturation.

Tasting Notes

A vintage where the great vineyards showed their class with Vat 1 being the prime example of this. A wine that shows both elegance and power. It has lifted citrus aromas and a seamless palate structure showing the typical Vat 1 powerful fruit core. This is balanced by the wine's texture and soft acid profile.

Date Picked 3 & 5 February 2015 | Date Bottled 15th July 2015

Alc 11.0% | pH 3.00 | TA 6.99 g/L

THE STORY OF THE WINEMAKER'S SELECTION RANGE

Our flagship range. Made in small volumes and produced using only the best parcels of fruit from our top vineyards, these wines showcase the very best that the Hunter Valley has to offer. One of Australia's oldest and most awarded collections of wine.

The name "vat" stems from the still present large oak maturation vessels which were used by the Tyrrell's forebears. And the number represents the cask in which that style of wine was originally fermented or matured.



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