

TYRRELL'S WINES



WINEMAKER'S SELECTION VAT 1 HUNTER SEMILLON 2003



VINEYARD - The Short Flat Vineyard and the Johnno's Vineyard - Tyrrells two oldest vineyards.

SOIL - Alluvial sandy loam over limestone.

VINTAGE CONDITIONS - The drought of 2002 had serious impact on the volume of fruit with whites down by approximately 40%. Good conditions with a warm growing season. Vintage started in mid January and most of the premium whites were picked by early February. Across the board, the acids are quite strong but are masked by the weight of fruit on the palate.

YIELD - 6.2 tonnes per hectare.

DATE PICKED - 1st week of February 2003.

WINEMAKER'S NOTES - The grapes were hand picked then lightly crushed and the must was fined prior to a relatively cool fermentation in stainless steel. After a short period on gross lees the wine was racked and left to mature in stainless steel for a further five months before bottling.

WINE ANALYSIS - Alc 10.9% pH 2.9 TA 7.57g/L

DATE BOTTLED - 8th August 2003.

TASTING NOTES - A classic Hunter Valley semillon showing a tightly structured palate with considerable length and breadth of citrus fruit flavours. This wine is beginning to display toasty bottle aged complexity. Whilst drinking well now, it will continue to develop delicious bottle age characters until at least 2012.

AWARDS - The 2003 vintage has been awarded 3 gold, 7 silver and 13 bronze medals. Since its inception in 1962, the Vat 1 Semillon has been awarded 115 trophies, 365 gold, 194 silver and 255 bronze medals.

2010 James Halliday Australian Wine Companion - 95 points.

Handwritten signature/initials.