



Winemaker's Selection

Vat



Hunter Chardonnay

Tyrrell's pioneered Australia's first Chardonnay in 1971 with the Vat 47 Pinot Chardonnay. Today it is internationally acclaimed as the benchmark for Australian Chardonnay.

"The grandfather of Aussie Chardonnay, Tyrrell's Vat 47 is still maintaining its exalted position."

The Wine Magazine – Australia's Top 21 Chardonnay's



Vineyards

Only three of Tyrrell's own vineyards are ever used for the Vat 47 – The HVD (Hunter Valley Distillery) Vineyard which had the original Penfold Clone planted in 1923, the NVC (New Vine Cuttings) Vineyard that has thirty year old Chardonnay vines and Tyrrell's Short Flat. These vineyards share a common sandy alluvial soil, which imparts a unique clarity of flavour in the fruit that is grown on it.

Vintage 2004

Near perfect vintage conditions with extreme heat before Christmas then some rain shortly before picking time which added moisture to the bunches. The grapes were hand picked between the 5th and 20th of February at slightly lower than normal sugar levels.

Winemaker's Notes

The juice was cold settled and racked to stainless steel tanks for partial fermentation and then transferred to French oak barriques to complete fermentation – only 20% of the barrels are new oak and balance of 80% is older seasoned wood. This year a portion of the cold settled juice solids was introduced into the ferment to add complexity, texture and strength to the mid palate of the wine. Fermentation temperatures were also slightly higher to add finer structure to the wine and also lengthen the palate. The wine only spends six months in oak for maturation, which is approximately half the time that most Australian Chardonnays spend in barrel. Bottled in September 2004.

Tasting Note

Rich Chardonnay and white nectarine stone fruit characters on the nose and throughout the entire palate, with an underlying savoury lift from subtle oak usage. The solids addition and higher fermentation temperature have added texture and an almost French style "flintiness" to the wine making it more complex and interesting as a drink. No malolactic fermentation has ensured a balanced and tight wine style with lingering fresh acidity that promises to age well.

Drinking exceptionally well now and through until at least 2010 if cellared properly.

Alc 13.0% pH 3.18 TA 7.30g/L

Awards

Since inception in 1971, this wine has amassed 1 Championship, 32 Trophies and 176 Gold Medals.

The Winemaker's Selection Range

- Vat 1 Hunter Semillon • Vat 8 Shiraz Cabernet
- Vat 6 Hunter Pinot Noir • Vat 9 Hunter Shiraz