

TYRRELL'S WINES



Australian Family Owned for 150 Years

WINEMAKER'S SELECTION VAT 47 HUNTER CHARDONNAY 2006



VINEYARD - Only three of Tyrrell's own vineyards are ever used for the Vat 47 – the HVD (Hunter Valley Distillery) Vineyard, the NVC (New Vine Cuttings) Vineyard with 30 year old Chardonnay vines and Tyrrell's Short Flat. Total Vineyard Area is 10.3 hectares.

SOIL - These vineyards share a common sandy alluvial soil, which imparts a unique clarity of flavour in the fruit that is grown on it.

VINTAGE CONDITIONS - A dry winter with some late spring rains had the vines in good condition. Then a 47°C New Years Day had a huge impact on the vines, reducing the crop severely and resulting in similar sugar levels to 2005.

YIELD - 3 tonne per acre.

DATE PICKED - 3rd & 7th February 2006.

WINEMAKER'S NOTES - The juice was cold settled and then racked to stainless steel for partial fermentation and then transferred to French oak barriques for six months to complete fermentation. The barriques used in this process were equally one third new, one third one year old and one third two year old.

WINE ANALYSIS - Alc 14.3% pH 3.13 TA 7.2g/L

DATE BOTTLED - 28th August 2006.

TASTING NOTES - 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. No malolactic fermentation has ensured a balanced and tight wine style with lingering fresh acidity that promises to age well.

AWARDS - The 2006 vintage has been awarded 7 Bronze medals. Since its inception in 1971, the Vat 47 Chardonnay has been awarded 33 Trophies, 7 Top Gold, 167 Gold, 191 Silver, 286 Bronze and 4 Blue Gold medals.

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