

TYRRELL'S HUNTER VALLEY SEMILLON



Semillon and Viognier. The nose is clean with a hint of lemon richness, the palate continues with fresh citrus and concentrated grapefruit flavors. The finish is pleasing with a balance of fruit and soft acid. A great match to any shellfish. Excellent drinking upon release and will develop in complexity with short-term bottle age.

Sourced from a small selection of their favorite Semillon blocks, the grapes were both hand and machine picked 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 terrain of Hunter Valley is undulating, bordered to the north, west and southwest by the Great Dividing Range. The soil type is sandy alluvial loams (primarily white varieties) and Volcanic podsolic (red varieties). The climate is warm, maritime, with dry/hot summers, and a temperate spring. Vines are dry grown, dependent entirely on rainfall. No drip irrigation.

Established in 1858 by English immigrant Edward Tyrrell, Tyrrell's Wines is one of Australia's pre-eminent family owned wineries with vineyards extending from Hunter Valley to the Limestone Coast (SA) and Heathcote (VIC). Headed up by fourth generation family member Bruce Tyrrell, it is home to some of Australia's most awarded wines. Since 1971, Tyrrell's has been awarded over 5,000 trophies and medals and in 2010 was named "Winery of the Year" by James Halliday's Australian Wine Companion. With the fifth generation involved in the business, Tyrrell's will continue to remain family owned with the simple philosophy of producing high quality wine.

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Tasting Note:

TYRRELL'S HUNTER VALLEY SEMILLON

Semillon & Viognier. Clean lemony aromas; flavors of citrus & grapefruit; pleasing fruit & soft acidity on the finish.

Shelf Talker:



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