



"NOTHING IS GREAT UNLESS IT IS GOOD"

TYRRELL'S

HUNTER VALLEY

AUSTRALIA

Proprietors: Chris, Pauline, John, Bruce and Jane Tyrrell
Winemakers: Andrew Spinaze, Mark Richardson and Chris Tyrrell



Founded in 1858 by English immigrant Edward Tyrrell, historic Tyrrell's is one of Australia's pre-eminent family owned wineries, with vineyards from Hunter Valley in New South Wales more than 500 miles south to Heathcote in Central Victoria. The family grows 304 acres of Shiraz, Chardonnay, Semillon, Pinot Noir and Trebbiano in Hunter, 65 acres of Shiraz and Malbec in Central Victoria/Heathcote, with another 40 acres at Penola in Coonawarra's Limestone Coast.

4th-generation Bruce Tyrrell runs the business today, with a 5th generation now involved. The family produces some of Australia's most awarded wines, and has received **more than 5,000 trophies and medals** since 1971!

Hunter Valley terrain is undulating, bordered to the north, west and south-west by the Great Dividing Range, the third longest land-based range in the world. Soil types here are sandy alluvial loams (primarily white varieties), and volcanic podzolic (red varieties). The climate is warm, maritime, with a temperate spring and dry, hot summers. Vines are dry-grown without drip irrigation, depending entirely on rainfall.

Undulating rises, narrow alluvial floodplains, unique soils, and continental climate that brings cool summer nights and relatively cool winters all serve to make **Central Victoria** famously ideal for Shiraz. The Mount Camel Range is a natural tunnel for South and South-east winds that blow throughout the growing season. Vines are irrigated by drip, channel, and bore waters, in red clay soils, with **Heathcote** sporting a unique deep Cambrian of decomposed volcanic basalt laid down 485-540 million years ago. These truly world class Shiraz to make old bones.



Tyrrell alumni reads like a list of Australia's greatest winemakers: Ralph Fowler, Mike DeGaris, John Cassegrain, Andrew Margan, David Hook, Andrew Thomas, Trevor Jones, Andrew Noon, Gordon Gebbie, Chris Archer, Nick Paterson, Dave Mavor, Phil Leggett and 3 Glaetzers: Colin, Ben and John.

CHARDONNAY *Hunter Valley*

Aged in new and older French oak barrique on lees for complexity and texture.

SEMILLON *Hunter Valley*

From a small selection of Tyrrell's favourite Semillon blocks, the fruit was gently pressed and fermented in stainless, spending a few months on lees for extra complexity and mouthfeel. Beautiful to 2021.

HVD Single-Vineyard **SEMILLON** *Hunter Valley*

The vines in the HVD vineyard were planted in 1908 and form the Sign Post Block. This soft and smooth Semillon shows floral fruit in youth, developing biscuity character with age. *JS on the 2013: 96pts "I love the pear, sliced apple and mineral aromas here. Full body, tangy fruit and a tight finish. Focused and balanced. A real beauty. Drink now or hold. Screwcap."*

SHIRAZ *Hunter Valley*

Fermented in traditional open top vats and aged in older 2,700-liter French oak casks to highlight fruit purity, ensuring oak doesn't dominate the Shiraz fruit character. *WE on 2014: 92pts "The aromas are fresh and floral, loaded with cherry-berry fruit and a hint of cracked pepper, while on the palate, the wine is medium bodied and supple, with a long, peppery, silky finish."*

SHIRAZ "RUFUS STONE" *Heathcote*

WE on the 2013: 91pts "This is meant to provide a counterpoint to the Tyrrell family's Hunter Valley offerings, but it retains similar sensibilities. It's a medium-weight, crisp Shiraz that features a slight herbal tinge to notes of cracked pepper and red raspberries. It finishes bright and lively; drink now-2025."

LUNATIQ Single-Vineyard **SHIRAZ** *Heathcote*

Thank you for your time and for your interest in Connoisseur Wines