



## Vat 47 Hunter Chardonnay (2003)

<b>Wine</b>	Vat 47 Hunter Chardonnay
<b>Region</b>	Hunter Valley
<b>Range</b>	Winemakers Selection
<b>Grape</b>	Chardonnay
<b>Current Vintage</b>	2003



### Description

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. In 2003 only fruit from the Short Flat Vineyard reached the optimum quality required for Vat 47.

### Tasting Notes

The conditions of 2002 and the reduction in volumes have created a wine that is more intense on the nose and palate weight than previous vintages. The added benefit of utilising the Tyrrell's yeast, along with the conditions has helped to develop a wine exhibiting rich, complex, sweet fruit aromas on the nose and palate. The flinty characteristics are evident and a touch of cordite character has not been seen on the Vat 47's since the late 1980's. As a bigger more forward style it will be more attractive drinking as a young wine but still has the pedigree to age for a further seven years.

### Information

The drought of 2002 also had serious impact on the volume of fruit with the Chardonnay crop level down by 40%. Slightly higher alcohol than normal as higher sugar levels were required before the grapes natural flavours developed. All fruit was hand picked in late January. Using the Tyrrell's yeast that was first isolated in the mid 1970's, the juice was predominantly fermented in a combination of new (25%) and older (75%) French barriques from three different coopers. The 2003 Vat 47 has also reverted to the traditional Vat 47 technique of no malolactic fermentation so as to keep the palate weight tight and elegant. After six months oak maturation the components for the wine were blended together and bottled in August 2003.