

A crystalline expression of centenarian vine Semillon, the 2017 HVD offers razor-sharp citrus precision, chalky tension, and a whisper of floral complexity. Hunter Valley purity at its finest!

### TYRRELL'S





Alcohol:11,00%

Composition: 100% Sémillon

# HVD Single Vineyard Semillon 2017

Hunter Valley, Australia

## Region and Vineyards

The HVD (Hunter Valley Distillery) vineyard, planted in **1908**, lies between two dry creek beds in Pokolbin, at the heart of the **Hunter Valley**. This historic site is defined by its **free-draining sandy soils over coarse river sand**, ideal for producing Semillon of purity and finesse. The vines are **dry grown**, which concentrates flavour and enhances the site's natural expression.

Hunter Valley is globally recognised for its **unwooded Semillon** style—low in alcohol, high in natural acidity, and possessing remarkable ageing potential. The 2017 vintage was exceptional: abundant winter and spring rains set the stage for healthy vine development, followed by warm, dry conditions in the New Year. The fruit achieved **perfect ripeness** with pristine freshness and structural clarity.

#### Winemaking

The grapes were **hand-harvested in the early morning** on 30 and 31 January 2017 to preserve aromatic freshness. Light crushing and pressing preceded a **cool, controlled fermentation** in stainless steel. The wine spent minimal time on lees and saw **no oak influence**—bottled early on 5 July 2017 to retain its **delicate varietal character and vibrant acidity**.

This minimalist approach highlights the site's signature attributes: lifted aromatics, bright citrus fruit, and a precise, linear texture underpinned by mineral tension.

## **Tasting Notes**

- Color: Pale lemon with green tints.
- **Aroma:** Lifted and floral, with subtle lime blossom and the first hints of bottle-aged complexity.
- Palate: Pure and vibrant, showing mouth-filling citrus fruit—lime and lemon zest—balanced by a fine-boned, chalky acidity. Still youthful, yet beginning to reveal the graceful evolution that HVD Semillon is renowned for.





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### Did you know?

Tyrrell's HVD Semillon was the estate's **first officially recognised single-vineyard wine**, released in 1983. It marked a turning point in the estate's focus—from blending to site expression—under the vision of **Bruce Tyrrell**. Today, it remains one of the few **centenarian vine Semillons** still in production, and a vital reference point for ageworthy white wines worldwide.

#### Wine Pairing Ideas

- **Sydney rock oysters with lemon**: Highlights the wine's saline minerality and refreshing acidity.
- **Grilled scallops with citrus beurre blanc**: A luxurious pairing echoing the wine's citrus purity.
- **Fresh goat cheese with herbs**: Complements the wine's bright acidity and youthful vibrancy.
- **Thai green curry with prawns**: Balances the aromatic lift and cuts through spice with precision.

# 96 Hordler

#### Robert Parker (RP): 96 Points (2017)

The HVD (Hunter Valley Distilling) Vineyard was planted in 1908, and the fruit for this 2017 HVD Semillon was sourced from the Sign Post block within it. The 2017 vintage was an exceptional season for Semillon in the Hunter, and the nose here leads with sun-drenched honeysuckle, green apple skins, caper brine and crushed shells. In the mouth, the wine is gentle swaying on the brink of evolution; it's still so tight and glassy, but it's starting to hint at the enveloping texture and complexity that will develop over the next couple of years. A marvel. Highly recommended.



