

## TYRRELL'S





## VAT 1 Semillon 2017

Hunter Valley, Australia

Vat 1 Hunter Semillon epitomised the benefits of patient bottle ageing that transforms this unoaked wine into a masterpiece.

First produced in 1963, the Vat 1 is fermented in temperature controlled stainless steel tanks before it quietly spends a few years 'resting' in bottles.

It is a classic Hunter Valley semillon showing a tightly structured palate with considerable length and breadth of citrus fruit flavours. This wine is only just beginning to evolve and show a hint of toasty, bottle aged complexity.

An iconic Australian wine from what is a classic vintage for Hunter Valley Semillon.

Alcohol:11,30 %

Composition: 100% Sémillon





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### Robert Parker (RP): 97 Points (2017)

The 2017 Vat 1 Semillon represents an excellent Semillon vintage in the Hunter Valley, and it is here that we start to see the majesty of aged Semillon begin to unfold. Sun-drenched hay, caper brine, wisps of black tea, crushed shells, a whiff of Szechuan peppercorn, lemongrass, green apples and cold buttered toast. In the mouth, the wine is texturally silky (with a weighty fall, like heavy gauge silk) and lingering. It moves with momentum rather than outright speed (like watching a whale shark swim: they might move slowly, but they swim fast), and it has a clarity and freshness in the mouth that is astounding. This is a super wine, an evocative wine, an imaginative wine. It's a wine on the up, with miles to go before it sleeps...Rating: 97+



#### James Halliday (JH): 96 Points (2017)

While I enjoy the open-knit approaches to crafting semillon across the region, this remains the bulletproof benchmark. Even here, there have been endeavours toward greater accessibility, with some lees inflection. A meld of the finest dry-grown plots conferring a carapace of talc, sandy mineral and effusive acidity that is, to be frank, indomitable. Descriptives, ineffable. The length, justifiable. Buy this.



### Wine Enthusiast (WE): 95 Points (2017)

2017 was hailed as a great vintage in the Hunter Valley, but it was also hot and dry, so this is a richer, more advanced bottling than the previous vintage. Lucid and concentrated, it's unmistakably Hunter Sem, with its woolly, beeswax, lemon pith and lamp oil appeal. A mineral, flinty note adds interest. There's a laser-like line of acidity on the slippery palate and a flavor richness that flows to the long finish.



