Tyrrell's

Tyrrell's VAT 47 Chardonnay 2021 is a historic release, marking the 50th vintage of Australia's first commercial Chardonnay , an elegant and precise expression of Hunter Valley's world-class terroir.

TYRRELL'S

96
James Halliday

VAT 47 Chardonnay 2021

Hunter Valley, Australia

Region and Vineyards

The **Hunter Valley**, Australia's oldest wine region, is renowned for producing **age-worthy Chardonnay** with vibrant acidity and a unique minerality. The region's warm, humid climate is moderated by coastal breezes, allowing for **even ripening** and the retention of fresh acidity in the grapes.

The fruit for **VAT 47 Chardonnay 2021** comes exclusively from **Tyrrell's Short Flat vineyard**, one of the most historic Chardonnay sites in Australia. **Planted in 1968** by **Murray Tyrrell**, this vineyard is dry-grown, benefiting from deep, sandy loam soils that contribute to the wine's elegant fruit expression and mineral backbone. The **2021 growing season** was characterized by steady rainfall replenishing the vines after years of drought, followed by **a cool summer**, ensuring **long hang time and balanced fruit ripeness**.

Winemaking

All fruit for **VAT 47 Chardonnay 2021** was **hand-harvested** in late January to preserve its freshness and purity. The grapes were then **basket-pressed**, a traditional method that ensures gentle extraction and clarity of flavor. The juice was settled for **two days in stainless steel tanks**, before being transferred to **French oak barriques (20% new)** for fermentation.

The wine underwent **extended maturation on lees**, with occasional bâtonnage to build texture and enhance mouthfeel. **No malolactic fermentation** was carried out, preserving the wine's bright acidity and fresh fruit purity. The final blend was assembled from the finest parcels before being bottled in **November 2021**, ensuring the wine's vibrancy and longevity.

Alcohol :14,00 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color**: Pale straw with a bright green hue, reflecting its freshness and youth.
- **Aromas**: Expressive notes of **white peach, citrus zest, and nectarine**, with underlying nuances of **cashew, vanilla bean, and flint**.
- **Palate**: A precise and structured Chardonnay, showcasing flavors of **lemon curd, ripe stone fruit, and grilled almonds**, complemented by a creamy mid-palate and a lingering, mineral-driven finish. The **oak influence is subtle**, allowing the purity of fruit to shine through.

Did you know?

Tyrrell's VAT 47 Chardonnay was **Australia's first-ever commercial Chardonnay**, produced in **1971**. Its name comes from the **original maturation cask (Vat 47)** used during its early production, a tradition that continues today.

Wine Pairing Ideas

- **Seared scallops with lemon butter sauce** – Enhances the wine's citrus and nutty notes.
- **Roast chicken with tarragon and garlic** – Complements its creamy texture and balanced oak influence.
- **Grilled lobster with herb butter** – Matches the richness and vibrant acidity of the wine.
- **Aged Comté cheese** – Pairs beautifully with its crisp acidity and nutty complexity.

96 James Halliday

James Halliday (JH) : 96 Points (2021)

A very energetic and tight young chardonnay with sliced green apples, pears and crushed stone. White peaches and white pineapple. Really minerally. Full-bodied. Compacted. White pepper and lime with some lime pie at the end. Complex. Drink or hold. Screw cap. 96 points Ned Goodwin MW winecompanion.com.au

TYRRELL'S

VAT 47 Chardonnay 2021

Robert Parker (RP) : 95 Points (2021)

The 2021 Vat 47 Chardonnay is sourced from vines planted in the HVD (Hunter Valley Distilling) vineyard by Murray Tyrrell in 1968. (Chardonnay plantings went through a significant boom in Australia at around this time. Early cuttings of Old Foundation Block [UC Davis] clone was first planted in the Swan Research Station vineyard in 1957 and was released for sale in 1964 (later planted up at Gingin, hence the current name), with Tyrrell's in 1968. In 1969, the I10v1 clone arrived in Victoria and was widely planted. These early movements gave way to a proper planting boom in the 1970s, and by 1980, "Australian Chardonnay" in all its (rather unfortunate) 1980s stylistic excess was in full swing.) Back to this wine. Tightly wound and showing the cool balance of the 2021 vintage to great effect, this has curried mango, white peach, saltbush and brine mingling on the nose, while the palate gives way to a glassy polish and juicy acid line in the mouth. It's a super impressive wine, all the more so given I recently tasted a 2013, which seemed to have not aged a day. Not one single day. Timeless. A conservative score with a "plus," knowing there is much room to move (upward).

James Suckling (JS) : 94 Points (2021)

The 2021 Vat 47 Chardonnay is sourced from vines planted in the HVD (Hunter Valley Distilling) vineyard by Murray Tyrrell in 1968. (Chardonnay plantings went through a significant boom in Australia at around this time. Early cuttings of Old Foundation Block [UC Davis] clone was first planted in the Swan Research Station vineyard in 1957 and was released for sale in 1964 (later planted up at Gingin, hence the current name), with Tyrrell's in 1968. In 1969, the I10v1 clone arrived in Victoria and was widely planted. These early movements gave way to a proper planting boom in the 1970s, and by 1980, "Australian Chardonnay" in all its (rather unfortunate) 1980s stylistic excess was in full swing.) Back to this wine. Tightly wound and showing the cool balance of the 2021 vintage to great effect, this has curried mango, white peach, saltbush and brine mingling on the nose, while the palate gives way to a glassy polish and juicy acid line in the mouth. It's a super impressive wine, all the more so given I recently tasted a 2013, which seemed to have not aged a day. Not one single day. Timeless. A conservative score with a "plus," knowing there is much room to move (upward).

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