

# Tyrrell's

A vibrant and classic expression of Hunter Valley Semillon, delivering purity of citrus fruit, floral lift, and electric acidity from an exceptional vintage.







Alcohol :12,00 % Composition: 100% Sémillon

# Hunter Valley Semillon 2022

Hunter Valley, Australia

## **Region and Vineyards**

The **Hunter Valley**, located in New South Wales, is Australia's oldest wine region and the spiritual home of Semillon. Known for producing low-alcohol, unoaked white wines of remarkable longevity, the region benefits from a warm maritime climate tempered by afternoon cloud cover and ocean breezes. These conditions, alongside well-drained sandy soils, help preserve the **natural acidity and citrus purity** that define Hunter Valley Semillon. Pokolbin, in the Lower Hunter, is particularly renowned for its contribution to the style, with many vineyards showcasing decades-old vine material rooted in free-draining soils.

Tyrrell's Hunter Valley Semillon 2022 is sourced from a **selection of the estate's top parcels**, many of which are **dry grown** and average around **40 years of vine age**. These mature vines produce fruit of concentration and structural balance. The 2022 vintage offered ideal conditions, with a cooler summer and extended ripening window resulting in **intensely aromatic fruit** and pristine freshness—attributes that capture the very essence of great Hunter Semillon.

## Winemaking

The grapes were **machine-harvested at night** to preserve freshness, then gently pressed. Fermentation took place in **stainless steel tanks** at cool temperatures to retain varietal clarity. A brief period on **yeast lees** post-fermentation added subtle **texture and mouthfeel**.

As with all Tyrrell's Semillons, there was **no oak influence**—the aim being to showcase the vineyard and varietal purity through a minimalist, protective winemaking approach.

## Tasting Notes

- Color: Pale lemon with green highlights.
- Aroma: Bright and zesty, bursting with **lemon zest**, **lime leaf**, and floral overtones.
- **Palate:** Medium-bodied and focused, with an intense core of **citrus fruit**, racy acidity, and a **long, mineral-driven finish**. Youthful and energetic, with the potential to evolve beautifully over time.





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### Did you know?

Tyrrell's Hunter Valley Semillon is made to the same rigorous standards as their iconic **Vat 1**, one of Australia's most awarded white wines. Though this wine is approachable in its youth, it shares the **age-worthy DNA** of its prestige sibling—showcasing the **stylistic hallmarks of unoaked, low-alcohol Semillon** that the Hunter Valley has made famous worldwide.

### Wine Pairing Ideas

- Fresh oysters with lime: Enhances the wine's acidity and mineral notes.
- **Grilled prawns with lemon-herb butter**: Echoes the citrus vibrancy and adds a silky contrast.
- **Thai green papaya salad**: Matches the wine's brightness and handles aromatic spice.
- **Goat cheese with fresh herbs**: Complements the wine's zesty profile and crisp texture.

#### James Suckling (JS): 93 Points (2022)

Hard to believe that a wine with so much bright crisp pear, star fruit and fresh herbs character has less than 11% alcohol. Very sleek body with quite a steely finish, but the fruit is the winner! Drink or hold.



#### Wine Enthusiast (WE): 92 Points (2022)

In a region with as pronounced climactic variation as the Hunter Valley's, vintage matters. 2022 saw plentiful rain and a late harvest. It's resulted in a bright, aromatic Semillon that proves an excellent, affordable intro to this unique style. There are notes of preserved lemon, beeswax, lamp oil, white spice and dried herbs. The mouthfeel is round and textural, with zingy acidity. Floral, citrus and spice flow to the finish. This is a summer sipper to pair with seafood or crumbly cheeses.



### James Halliday (JH): 92 Points (2018)

This is said by Tyrrell's to be the baby brother of Vat 1, coming from special blocks from Tyrrell's wide selection of vineyards. Its palate has building blocks yet to come together, ripe semillon fruit and minerally acidity. The hot vintage tested many vineyards. (2/2020)





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