Tyrrell's

From Australia's oldest wine region, this Semillon channels Hunter Valley sands and volcanic loams into a crisp, citrus-driven white that's luminous today and primed for graceful evolution.

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Alcohol :11,50 %

Composition: 100% Sémillon

Hunter Valley Semillon 2025

Hunter Valley, Australia

Region and Vineyards

Hunter Valley lies 200 km north of Sydney at 32-33°S, a warm, humid zone where summer rainfall and late-season Pacific storms shape its distinctive picking window. Afternoons can be hot, but **sea breezes** and cloud cover temper ripening; the region often starts and finishes harvest earlier than anywhere else in Australia. Soils range from **sandy alluvials** on flats to clay loams and pockets of **red-brown volcanic** material on the lower slopes.

Tyrrell's draws this cuvée from selected Hunter parcels, many **dry-grown** with an average vine age around 40 years. The style was forged by early picking to retain acidity, yielding low-alcohol, bone-dry Semillon that begins citrus-pure and gains toasty, honeyed complexity with age.

Winemaking

Grape variety: **100% Semillon**. Fruit is machine-harvested in the cool of night, then gently pressed and fermented in temperature-controlled **stainless steel**. A short period on fine lees adds subtle mid-palate texture while preserving cut and clarity. Most contributing vineyards are **dry grown**.

The house approach for Hunter Semillon is deliberately minimalist: **no oak**, **no malolactic**, bottled young to capture vibrancy. The 2024 sits at **11.5% vol.**, true to the classic, racy Hunter profile and designed for immediate enjoyment, though short- to mid-term cellaring will reward.

Tasting Notes

- **Color**: Pale straw with green glints, crystalline clarity.
- **Aroma**: Lime zest, lemongrass and cut fennel, with hints of white peach, talc and wet stone.
- **Palate**: Light-bodied, **very dry**, and laser-focused; piercing citrus and river-pebble minerality glide on brisk acidity, finishing long and saline with a gentle pithy bite.

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Did you know?

Tyrrell's is the guardian of some of the **oldest Semillon** vines in the valley and created the revered **Vat 1**, a wine named among Decanter's International Wine Legends—proof of the region's unique capacity to turn a modest grape into something profound.

Wine Pairing Ideas

- **Sydney rock oysters** - salinity and lemon lift mirror the wine's citrus and minerality.
- **Tempura prawns** - crisp batter and sweet shellfish meet zesty acidity; palate stays refreshed.
- **Thai chicken larb** - lemongrass, lime and herbs echo the wine's aromatics without clashing with oak (there isn't any).
- **Goat's cheese salad** - tangy creaminess is cut cleanly by the wine's spine of acidity.

92 WineEnthusiast

Wine Enthusiast (WE) : 92 Points (2024)

Quite fruity and primary but highly likable, this has oodles of fresh tropical and citrus fruit and orchard-blossom notes. There's zippy acidity and a little textural weight, making this ultraeasy to knock back, but also a versatile food pairing. It's a bargain to boot

91 James Suckling

James Suckling (JS) : 91 Points (2024)

Plenty of apple, nettle and pear drop aromas and flavors, with a medium body, attractive fruit and a creamy texture. A balanced and delicious semillon.

90 Wine Spectator

Wine Spectator (WS) : 90 Points (2024)

An intense version, with Meyer lemon, grilled peach and fresh Honeycrisp apple. Offers plenty of intensity packed into a light, fresh frame that exudes elegance, with a lemon blossom note on the finish. Drink now. 7,000 cases made, 100 cases imported.