

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.

TYRRELL'S



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.

Alcohol :11,50 %

Composition: 100% Sémillon

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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.