

# TYRRELL'S



## WINEMAKER'S SELECTION

### VAT 9 SHIRAZ 2014

*Landmark Vintage Release*

---

#### Vineyard

The fruit for the 2014 Vat 9 Shiraz was made only from the oldest and best blocks of the Ashmans property which all share the same deep volcanic, red clay soils. The oldest of these blocks was planted in 1892.

#### Vintage Conditions

An almost perfect growing season was experienced for the 2014 vintage, one of the best in recent memory. This meant that all of the fruit we harvested was in pristine condition and had beautiful flavour.

#### Winemaker's Notes

The blocks were all hand picked and sorted in the vineyard before arriving at the winery. All the fruit was destemmed but not crushed, followed by fermentation in traditional open top concrete vats. After fermentation, the wines were matured in newer 2700L French oak casks for ten months.

#### Tasting Notes

After seven years in the bottle, its colour is amazingly youthful; intense currant red with deep purple hues. Dried herbs, liquorice and forest floor create a complex array of seductive aromatics. Cola confectionary hints at the warm vintage, leading into savoury spice, liquorice and fresh, dark fruits. The subtle influence of French oak (foudre, 2500L) appears as a structural component; offering a polished palate shape with a persistent length. This wine highlights the Hunter Valley's ability to make fresh, medium-bodied wines in warm vintages.

---

**Date Picked** 3 - 5 February | **Date Bottled** 21 May 2015

**Alc** 13.9% | **pH** 3.49 | **TA** 6.90 g/L

---

## THE STORY OF THE WINEMAKER'S SELECTION RANGE

Our flagship range. Made in small volumes and produced using only the best parcels of fruit from our top vineyards, these wines showcase the very best that the Hunter Valley has to offer.

One of Australia's oldest and most awarded collections of wine.

The name 'vat' stems from the still present large oak maturation vessels which were used by the Tyrrell's forebears. And the number represents the cask in which that style of wine was originally fermented or matured.