



ASHMANS BRUT NV

Traditionally made sparkling wines have been produced in the Hunter Valley since the 1950's. At Tyrrell's we prefer to make the fuller, richly flavoured champagne style and this Ashmans Premium Brut (non-vintage) is testament to that. A blend of both young and old vintages ensures consistency in both quality and style in this wine.

WINEMAKER'S NOTES

Produced from some of Tyrrell's top semillon vineyards, the fruit was machine harvested early in the vintage. The base wine received some short term lees contact which has added to the depth and richness of the wine. Alc 11.5%

TASTING NOTES

The colour is a medium yellow and the nose shows full, clean semillon, lifted citrus and some straw notes. On the palate these flavours are added to with toasty, yeast characters gained in the winemaking process.

SERVING SUGGESTIONS

Great served as an appertif and will complement an endless array of food styles.

OTHER WINES IN THE RANGE

- Premium Brut
- Pinot Noir Chardonnay



TYRRELL'S WINES



SPARKLING PINOT NOIR CHARDONNAY BRUT 2012

BOUQUET
Biscuit dough

PALATE
Generous fruit

PAIR WITH
Hors d'oeuvres

APPELLATION
Hunter Valley

"...he reckoned he could make champagne as well as the French."



Made from a blend of predominately Pinot Noir and Chardonnay grapes from premium Hunter Valley vineyards.

DATE PICKED 18 Jan 2012

ALC 12.0%

pH 3.30

TA 7.33 g/L

WINEMAKER'S NOTES The grapes were picked in the cool of the night at optimum ripeness for sparkling and gently pressed to extract the juice with minimal colour pick up. The juice was fermented in stainless steel at approximately 18 degrees for two weeks. Following primary fermentation, the wine was left in tank on its yeast lees for seven months prior to filtration, before undergoing 'tirage' bottling. The wine was stored for three years after which it was disgorged and liqueured in its original bottle.

TASTING NOTES The Pinot Noir and Chardonnay combine well to create a sparkling wine that on the nose gives off fine, yeast and biscuit dough aromas. These two components carry over on to the palate, with the yeastiness adding a creamy texture and generous fruit flavours giving good weight and length. The acid on the finish balances and refreshes the palate.

THE STORY OF TYRRELL'S SPARKLING

A European trip in 1977 sparked third generation winemaker Murray Tyrrell's interest in Australian sparkling wine production. Murray already had a love of Champagne and "a stop was made at the Bollinger press house where Dad traded his expertise on how to best use a hand press for some time spent with their winemakers," says Bruce Tyrrell. "The next day, he called me with instructions to buy all the pinot noir grapes on light soils in the Hunter Valley because he reckoned he could make champagne as well as the French did."



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BEYOND BROKE ROAD



EDEN VALLEY PINOT GRIS 2017

WINEMAKER'S NOTES

The grapes were sourced from Eden Valley, a cool climate region that sits on the high altitude Barossa Ranges. The fruit was harvested in the very early hours of the morning when the fruit is at its coolest, then the grapes were lightly pressed and then fermented in stainless steel tanks at cool temperatures. The wine spent some extended time on yeast lees to gain extra complexity and texture.

TASTING NOTES

Beyond Broke Road Pinot Gris is a classic cool climate style showing lifted citrus notes with a hint of pear and ginger. The palate continues these citrus and pear flavours but has lovely fine grained texture and soft acid finish which is a hallmark of pinot gris.

ALCOHOL - 12.0%



TYRRELL'S WINES



Special Release Verdelho 2015

VINTAGE CONDITIONS – A very dry Winter and Spring was broken with good rain in December. This gave the vines the kick along that they needed to get them through to harvest. The vintage period was interrupted with showers producing whites that are quite delicate in style.

WINEMAKER'S NOTES – The grapes were picked early in the vintage and in the cool of the night to retain as much fresh fruit character and natural acidity as possible. After the grapes were crushed, they were fermented in stainless steel tanks, where they stayed until bottling.

WINE ANALYSIS – Alc 12%

TASTING NOTES – An early drinking style, the wine has intense varietal characteristics with aromas of limes, tropical fruit and some spice. The palate is well balanced, with intense fruit sweetness and a crisp, acid finish.

SERVING SUGGESTION - Serve slightly chilled. A great food wine, ideal with spicy food or to accompany summer BBQ.

Ra Nui Marlborough Wairau Valley Sauvignon Blanc 2015

Vineyards

To make this wine Sauvignon grapes were sourced from two quite unique Wairau Valley vineyards. Our own Cob Cottage vineyard lies in the South Eastern corner of the Wairau Valley, on the road just south of the township of Blenheim. The soil here is heavy with a mixture of gravel and sandy loam areas with some clay components.. The second vineyard is owned by our long term friends and growers, the Roughan Lee's. They run a small vineyard that lies between the township of Renwick, in the heart of the Wairau Valley, and the banks of the Omaka River. This vineyard is one of the earliest planted in the Wairau Valley and is comprised of stony, free draining soils with natural low fertility.

Season 14/15

A wet start in October followed by an extremely dry November, warm weather over flowering, and average temperatures with low rainfall. Good dry weather continued right through to harvest, and we started vintage a little earlier than normal with ripe healthy fruit. We commenced picking our Sauvignon on 2nd April and the final Sauvignon grapes were hand harvested 10 days later in the Roughan Lee vineyard. The Growing Degree Days for the season (July 14 – April 15) were 1,412 compared to the long term average of 1,342 GDD. In conclusion - an excellent vintage.

Vinification

We picked our Sauvignon over a 10 day period, with a mixture of both hand picking and machine harvesting. In both cases grapes were immediately transported to the winery, into a receival bin and straight into the press. All juice was then cold settled for 48 hours, then racked, with gross lees separated, and the clear juice having an aromatic strain of yeast added. For the stainless steel portion, being 95%, a long cool ferment followed. In addition about 5% of our Sauvignon grapes were pressed straight into new French 225 litre oak barriques and allowed to naturally ferment and then age on lees prior to being back blended with the main portion. The best of our Sauvignon Blanc was then chosen, blended, cold stabilized and lightly filtered prior to bottling.

Colour/Smell/Taste

Clear, brilliant pale lemon straw. The nose exhibits initial grassy herbal characters which then give way to more dominant tropical fruit characters, passionfruit and lime. On the palate herbaceous, bone dry with crisp acidity, silken texture and a lengthy finish.

Classic Marlborough Sauvignon.

Brix; 21-23 Alc; 13.1% RS; 1.8g/l pH; 3.24 TA; 6.4



TYRRELL'S WINES



SINGLE VINEYARD STEVENS SEMILLON 2010

VINEYARD – The Stevens Semillon was harvested from the Glenoak Vineyard owned by Neil Stevens. It is dry grown with the oldest material being planted in 1911.

SOIL – This undulating vineyard is situated on a combination of light sand and red clay soils.

VINTAGE CONDITIONS – 2010 was quite an early vintage with bud burst being 2-3 weeks early across most vineyards. Some rain over the Christmas period gave the bunches some well needed moisture before harvesting in late January.

DATE PICKED – 23 - 25 January 2010

WINEMAKER'S NOTES – After a relatively cool fermentation, the wine spent a minimal time on yeast lees before being bottled early to maintain its freshness. No oak fermentation or maturation.

WINE ANALYSIS – Alc 11.0% pH 2.96 TA 7.06 g/L

DATE BOTTLED – 6 & 7 July 2010

TASTING NOTES – The nose shows fresh citrus and floral characters associated with this vineyard. The palate is dominated by lime characters with a mineral edge showing good length with a soft, approachable acid structure.

AWARDS – The 2010 vintage has won 1 bronze medal.

BEYOND BROKE ROAD



LIMESTONE COAST CABERNET SAUVIGNON 2016

WINEMAKER'S NOTES

The grapes were sourced from the Limestone Coast region of south-east South Australia, a place with a cool Mediterranean climate that is ideal for cabernet sauvignon. This varietal has a real affinity for the soils and weather conditions in the Limestone Coast. The fruit was picked in the cool of the night and processed without crushing the berries, this reduces the extraction of overt tannin in favour of more fruit freshness and vibrancy. Maturation took place in older 500L French puncheons for 12 months, ideal when trying to highlight the fruits vibrancy and structure.

TASTING NOTES

Beyond Broke Road Cabernet Sauvignon is medium to full bodied. It has classic lifted dark cherry and blackberry aromas with hints of violets and olive tapenade. The palate is vibrant and fresh showing off the dark fruits and herbaceous varietal notes with silky tannins a bright natural balance.

ALCOHOL - 13.5%



TYRRELL'S WINES



HUNTER VALLEY SHIRAZ 2013

The 'baby brother' to our famous Vat 9 Shiraz, our Hunter Valley Shiraz is made to the same high standards that our flagship Shiraz receives.

VINTAGE CONDITIONS – The growing season was uninterrupted with dry conditions into the new year which resulted in smaller crop levels. The week before harvest we had rain followed by dry weather and wind. These are favourable weather conditions so all of the fruit was in pristine condition and picking took place 10 days earlier than 2012.

WINEMAKER'S NOTES – Sourced from a small selection of our favourite Shiraz blocks, the grapes were both hand and machine picked before fermentation in the traditional open top vats. The wine was then matured in older, large format French oak casks. These 2,700 litre casks highlight the fruit purity whilst making sure that oak isn't the dominant character.

WINE ANALYSIS – Alc 13.0% pH 3.38 TA 6.65 g/L

DATE BOTTLED – 14th October 2014.

TASTING NOTES – Sourced from a selection of premium Shiraz vineyards the nose displays youthful bright fruit, which continues to the palate. A modern medium bodied red wine that lingers on the finish.

SERVING SUGGESTIONS - A rich, classic wine of this nature is best served with rich, classic food accompaniments including roasted meats such as lamb or beef. Excellent drinking upon release and will develop in complexity with short term bottle age.

OTHER WINES IN THE RANGE - Hunter Valley Semillon, Hunter Valley Chardonnay.



M A R L B O R O U G H

PINOT NOIR 2013



Vineyards

Grapes were sourced from two of our Wairau Valley vineyards to make this wine. The Summer Valley vineyard lies in a rain shadow under the lee of the Wither Hills, it is a warm north facing block with fine loess soils and is always the first block to be harvested. This vineyard is close planted with various Dijon clones of Pinot Noir (115, 667, 777) and also the famed Abel DRC clone (a clone that has an interesting background as to its source). The other vineyard that supplied grapes for this wine is our Delta Hill vineyard, a small hillside vineyard close planted at over double the normal NZ vine density. The Delta Hill is one of the highest altitude vineyards in Marlborough and is cooler than the valley floor. Planted with eight different clones of Pinot Noir on various low vigour rootstock resulting in small berries, low yield per vine and concentrated flavours. The soil comprises low vigour loess with some gravel and clay components.

Season 09/10

We had a fairly normal start to the growing season with the odd frost with a major frost in mid November. From then on the weather was perfect with nice warm days, cool crisp evenings with little rain. The fine summer ensured that vintage was a little earlier than normal and the good spell of weather continued right through until the end of vintage. The Growing Degree Days for the growing season (July to April) were 1,360 compared to the long term average of 1,340.

Vinification

The fruit was all hand picked in perfect condition on 4th April 2013. Hand picked into small bins the grapes were immediately transported to the winery and on arrival were further sorted and then transferred directly into a destemmer/crusher and into small open topped fermenters. We then gave the must a cold soak for three days, with regular hand plunging, this aids extraction of colour and tannins. The must was then warmed in order to start fermentation, and over this period hand plunging continued to break up the cap. After fermentation the wine was pressed off into French 225 litre barriques, primarily one to four year old barriques, with 10% new. The wine was then aged for 9 months, with regular scrutiny and any topping up of barrels that was needed. The wine was fined with egg whites for clarity, prior to blending the various clones, a light filtration and bottling. The wine was stored for six months prior to release.

Tasting Notes

Light red in colour. The nose exhibits enticing aromas of ripe black cherries, black plums and some pepper and spice, distinctly Pinot Noir. On the palate these cherries and black fruit notes are smoothly carried by balanced oak, smooth tannins and soft acidity. A big wine and richly textured.

A softly textured delight – perfect food wine - Marlborough in a glass!!

Alc 14.5% RS nil g/L TA 5.6 g/L

TYRRELL'S WINES



LUNATIC HEATHCOTE SHIRAZ 2013

VINEYARD – Tyrrell's Heathcote vineyard is situated on highly prized red Cambrian soil on the eastern slope of the Mount Carmel range, about 25-30km north of the town of Heathcote.

SOIL – Deep, red Cambrian greenstone

VINTAGE CONDITIONS - The 2013 vintage was set up perfectly, the soil was damp from previous years, there was consistent winter rain, the vines had great flowering, and dry weather from spring onward left us with no disease pressure. The typically warm days of summer were moderated by cool nights and ample canopy, which protected the fruit. Harvest saw good crop levels with small berry size and plenty of concentration. This was one of the best seasons in 17 years.

YIELD - 2.5 tonnes per acre

WINEMAKER'S NOTES - The oldest and most reliable blocks were targeted for this blend. The grapes were picked then transported to the Hunter Valley for vinification. The wine was pre-soaked for three days and the must warmed until fermentation took place, at 25°C. Post ferment skin contact time, resulted in 20 days on skins, in 4 tonne open topped fermenters. To develop tannin structure, flavour and balance, the wine also underwent gentle hand plunging. After primary fermentation, the wine finished 'malo' and maturation in high quality, tight grain French oak barriques (30% new), for twelve months. The best barrels were hand selected, blended and further matured until bottling took place.

WINE ANALYSIS – Alc 14.8% pH3.45 TA 7.10g/L

DATE BOTTLED – 21 August 2015

TASTING NOTES - Deep in colour with a vibrant purple hue, the aromas are dark and brooding with hints of chocolate and plum lifted by cinnamon spiced French oak. All the dark fruit flavours are framed on the palate by rich, layered fruit tannins, tight fine grained oak and the classic mineral texture you get from great Heathcote wines. The vibrant acidity also gives the wine freshness and added length to what is already a very complex wine.

AWARDS -The 2013 vintage has been awarded 1 bronze medal.