

TYRRELL'S



SPECIAL RELEASE PINOT NOIR 2025

Vineyard

This Pinot Noir is a blend of barrel selections from the 4 and 8 Acres Vineyard blocks planted from the MV6 clone, planted in 1971 by third generation Murray Tyrrell and HVD, planted in 1984.

Vintage Conditions

Abundant winter rains and favourable growing conditions produced near record crop levels and pristine fruit for Vintage 2025, producing Pinot Noir that is medium-bodied, bright and intensely flavoured.

Winemaker's Notes

Handpicked and sorted in the vineyard, natural fermentation in stainless steel and open top vessels with 20% whole bunch. The remainder of the fruit was destemmed, not crushed, and transferred to the vats manually rather than being pumped. This process preserves as many whole berries as possible, which greatly helps the aromatics of the resulting wine. 11 days of gentle extraction on skins followed by maturation for eight months in French oak barriques. No finings were used.

Tasting Notes

Medium colour density with a bright purple hue. The nose shows lifted strawberry and Asian spice with a hint of stalk character. The palate shows a strong core of sweet fruit with a soft tannin profile balanced by fine acidity. A food friendly style of Pinot Noir to be enjoyed over the medium term.

Date Picked 20 & 21 January 2025 | **Date Bottled** 22 September 2025

Alc 14.0% | **pH** 3.46 | **TA** 5.88 g/L

THE STORY OF SPECIAL RELEASE

At Tyrrell's our focus is always on quality and authenticity, crafting wines that speak of their origins. Over five generations, we've honed our craft and built a portfolio of premium wines, but every now and then, we get the opportunity to try something different. Thanks to our long history, we've built up relationships with other growers and sometimes we're offered a great batch of grapes. Our Special Release range is for just these wines - limited production one-offs and trial batches, or just something unique or different.