



HANDPICKED™
WINES

2017 Regional Selections Yarra Valley Cabernet Sauvignon

- Elegant, medium weight Cabernet
- Excellent vintage with complex, intense flavours



A NOTE FROM THE WINEMAKER

We love Yarra Valley Cabernet for its depth and complexity in such a refined package. This is a fantastic example from a great vintage.

SEASON

Vintage 2017 was a long, relatively mild season in the Yarra Valley. Yields were around average. Calm weather with warm days and cool nights continued long into autumn, allowing extended hang time for Cabernet fruit to achieve excellent maturity and deep flavour development. Harvest was around two weeks later than the long-term average.

WINEMAKING

The fruit was handpicked and destemmed then vinified in overhead fermenters with pumping over. The wine was aged for 17 months in a mix of old and new French oak before blending and bottling.

TASTING NOTE

The Yarra Valley is known for refined, medium-weight Cabernets wines. This is a great example with flavours of black and red berries and plenty of fine tannin.

REGION

The fruit for this wine comes from mature vines in two vineyards – one in Coldstream on the valley floor and Handpicked's own Highbow Hill Vineyard planted on rolling hills north of Yarra Glen. The soils are sandy clay loam interspersed with broken sandstone and gravel over Yarra Valley mudstone.

Vines were first planted in the Yarra Valley in 1838, just three years after the city of Melbourne was founded, and the region achieved international recognition through the mid-1800s. Due to a range of economic and agricultural factors, viticulture in the valley increasingly fell out of favour until a resurgence from the late 1960s.

With its hills and dales ranged before a backdrop of blue mountains, it is among the most beautiful agricultural locales and is recognised as one of Australia's premium cool climate wine regions.

Food Match

Slow-roasted lamb shoulder, roast pork, your best burger, hearty vegetarian dishes.

Wine Style

Elegant & refined
Textured & savoury

Service

TEMPERATURE
15-17°C

CELLAR POTENTIAL
2027

