

Tasmania Sparkling Cuvée NV

- Traditional Method
- Pinot Noir/Chardonnay blend
- Matured on lees for 18 months
- From organically managed vineyards in the Tamar Valley

A NOTE FROM PETER DILLON, CHIEF WINEMAKER

Handpicked's first, much-anticipated Cuvée is everything we hoped it would be – pure joy and indulgence.

VINEYARDS

Auburn Road Vineyard, a patch of untamed paradise on the west side of the Tamar River in Tasmania's north, is a cool site planted on north-facing slopes that spill into a spring-fed lake surrounded by native forest. Native Point Vineyard is one of few vineyards on the eastern bank of the Tamar; it has a north-east aspect facing the river, making it one of the warmest sites in the valley and a perfect counterpoint to Auburn Road.

WINEMAKING & MATURATION

Our Cuvée is made in the Traditional Method, a painstaking and labour-intensive process that has changed little since the basics were discovered by English wine merchants (or Dom Perignon, but that's an argument for another day!) and refined by Madame Clicquot hundreds of years ago. The fruit was picked at early ripeness to produce base wines of restrained flavour and taut structure – the perfect framework on which to build a Sparkling Cuvée. This Non-Vintage Cuvée was blended by Peter from recent vintages, including oaked reserve wines that provide complexity. The secondary ferment, ageing on lees and dosage all occurred in the bottle you are now holding.

Each bottle rested on lees for 18 months, allowing the wine to set a fine mousse and build flavour. The dosage was carefully adjusted to enhance complexity and add a touch of opulence to this elegant, dry style.

TASTING NOTE

Handpicked Cuvée has underlying drive and nerve with richness from a component of oaked reserve wine and brioche notes from time on lees. A soft and supple wine, it has delicate red fruits from Pinot Noir and some sweet lemon and oyster shell notes from the Chardonnay. All is balanced with fresh natural acidity and a clean finish. The wine has good length and an abundant fine mousse.

SUSTAINABILITY

Our Tasmania vineyards are managed organically and are in conversion to certification by NASAA. Our focus is on improving soil health and vitality, increasing biodiversity, use of organic preparations and protection of natural wildlife and forest habitats. All Handpicked vineyards in Australia are members of Sustainable Wine Growing Australia.

Food Match

Tasmanian oysters straight from the shell, toasted baguette with burnt cherry tomato and Oritz anchovies, seared scallops, pan fried whiting, Christmas chicken or turkey, breakfast yum cha.

Service

Serve chilled (6-10°C) in a white wine or flute glass

Region

Tamar Valley, Tasmania

Vintage

Non-Vintage

Blend

50/50 Pinot Noir/Chardonnay

Maturation

18 months on lees

Cellar potential

Now to 2026

Alc/Vol

12%

RS

7-10g/L

