



**HANDPICKED™  
WINES**

## 2018 Collection Yarra Valley Chardonnay



### A NOTE FROM THE WINEMAKER

A prime example of the complexity and range available within the Yarra Valley.

### SEASON

There were no major heatwaves in the 2018 season; nevertheless, it was a warm season overall and the harvest was a little early. Cool weather and regular rain up until Christmas made a slow start to the season, setting up good ground moisture and vine health coming into summer.

### WINEMAKING

The fruit was handpicked and chilled overnight then gently whole bunch pressed. The juice was wild fermented in barrel. Partial malolactic fermentation achieved the fine acid balance. The wine was matured in the same barrels, a mix of seasoned and new, for 11 months before blending. We use barriques and puncheons from select Burgundian coopers.

### TASTING NOTE

A blend of clones from our vineyards in Yarra Glen and Gladysdale, this wine has the classic Chardonnay appeal of stone fruit and citrus with a clean finish. Barrel fermentation and maturation adds spicy oak and texture.

### REGION

This wine was grown at Handpicked's two Yarra Valley vineyards - Highbow Hill in Yarra Glen, on the valley floor, and Wombat Creek at Gladysdale in the Upper Yarra Valley.

Highbow Hill is planted on rolling hills with panoramic views over the valley. The soils are sandy loam over clay and gravel over Yarra Valley mudstone.

Wombat Creek's steep slopes look north to Mount Donna Buang and at 420m it is the most elevated vineyard in the whole valley. The soils are free-draining red volcanic loams and the eponymous Wombat Creek rises in a spring-fed dam on the property.

Both vineyards are managed with increasing emphasis on sustainable management to increase biodiversity and overall vineyard health.

### Food Match

Chicken and Seafood dishes

### Wine Style

Crisp & Refreshing  
Elegant & Refined

### Service

TEMPERATURE  
8-12°C

CELLAR POTENTIAL  
Now to 2030

