



HANDPICKED™ WINES



Awarded a Red 5 Star Winery Rating
by James Halliday Wine Companion

2016 Handpicked Capella Vineyard Mornington Peninsula Chardonnay

HANDPICKED

CAPELLA VINEYARD



2016 Chardonnay

Mornington Peninsula



“Beautifully expressive of the warm, dry vintage, this is a generous Chardonnay with balancing acid” Peter Dillon

The Region: Capella Vineyard in Bittern, near the shores of Western Port, was planted on soils of grey clay loam in 2008 and new sections were added in 2015, 2016 and 2017. The vines are hand pruned and hand harvested as part of the overall ultra-premium management plan. Recent improvements centred on sustainable viticulture include the use of compost, mulch, cover crops and natural pest control measures to improve soil and vine health and reduce water usage. The Mornington Peninsula is a cool climate maritime region with year-round moderating breezes. The modern wine industry dates from the 1970s and has established an international reputation for premium Pinot Noir and Chardonnay wines.

The Wine: A selection of two clones – Mendoza and P58 – from our Capella Vineyard, this wine was whole bunch pressed and fermented in French oak to achieve vibrant fruit flavours with creamy complexity.

Technical Info: Vintage 2016 was marked by warm and dry conditions and the harvest was one of the earliest on record. It arrived in a hurry too, catching some vigneron by surprise; many were picking very early in February. The resulting wines have excellent flavour and weight and tend to be earlier drinking styles.

Mendoza and P58 Chardonnay vines were hand harvested in early February in warm, dry conditions. The fruit was refrigerated overnight then whole-bunch pressed and the juice was settled in tank before fermentation in barrel with wild yeasts. A portion was allowed to undergo malolactic fermentation and the wine was matured in the same French oak barriques, a mix of old and new, for 10 months.



93 Points
James Halliday Chardonnay
Challenge 2017