

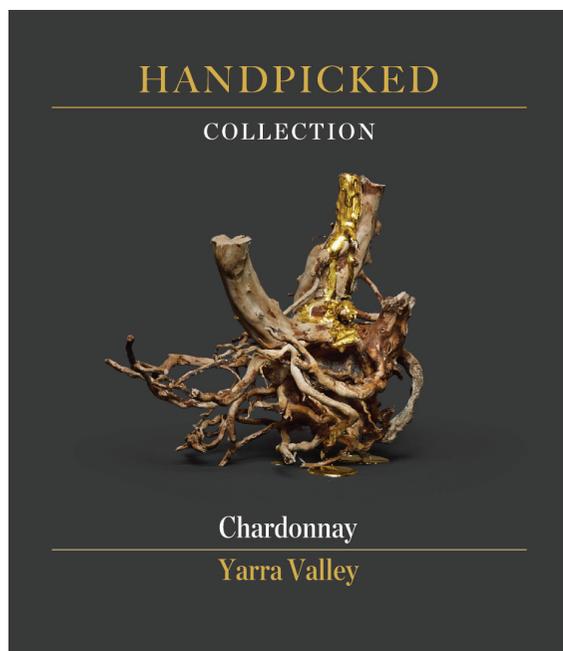


HANDPICKED™ WINES



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

2017 Handpicked Collection Yarra Valley Chardonnay



Our first Chardonnay combining fruit from both Handpicked Yarra Valley vineyards – Highbow Hill in Yarra Glen and Wombat Creek in Upper Yarra.

The Region: This wine was grown at Highbow Hill Vineyard in Yarra Glen, on the valley floor, and Wombat Creek Vineyard 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 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.

The Wine: 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.

Technical Info: The 2017 vintage in the Yarra Valley was a classic one in which overall mild and stable conditions produced superb quality fruit and wines of great balance, finesse and longevity. Dubbed a “Goldilocks” vintage - not too hot, not too cold, neither too windy nor too humid, too wet or too dry – vintage 2017 delivered just enough, and not too much, of everything. Vines ripened slowly, building great depth of flavour while retaining fine balance in sugar and acid. Harvest began in early-March, a little later than the long-term average and somewhat of a relief after the record-early vintage of 2016.

The fruit was handpicked in cool, dry weather then chilled before whole bunch pressing. The juice was fermented in French oak barriques, part inoculated and part wild ferment. There was partial malolactic fermentation and the barrels were regularly stirred. The wine was matured in the same barrels for 10 months.