

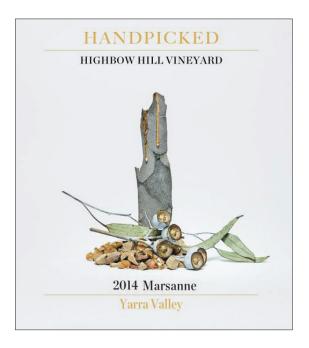






Awarded a Red 5 Star Winery Rating by James Halliday Wine Companion

2014 Handpicked Highbow Hill Yarra Valley Marsanne





94 Points
James Halliday Wine
Companion 2017

"The charm of Marsanne, what makes it an interesting wine, is its unusual floral aromas and beautiful mouthfeel and texture." Gary Baldwin, 2015

The Region: Highbow Hill Vineyard is 40 hectares of vines planted on rolling hills just north of Yarra Glen township in the Yarra Valley, one of Australia's oldest and most revered wine regions. Highbow Hill soils are sandy loam over clay and gravel over Yarra Valley mudstone. The small Marsanne block, planted in 1998, faces south-west and slopes down to a dam at the centre of the property. Handpicked Wines purchased Highbow Hill in 2013 and has invested heavily in the property, removing unsuitable varietals and planting new ones, erecting new fencing and generally upgrading viticultural practices to realise the best potential of this exceptional site.

The Wine: This is a full-flavoured Rhonestyle wine. It has a very complex nose with aromas of dried pear, field honey and wild flower with a hint of potpourri. The palate is

full bodied with rich spicy pear flavours and excellent texture. An ideal food match would be sashimi tuna.

Technical Info: Vintage 2014 was a challenging one in the Yarra Valley; cold and windy weather in spring caused widespread poor fruit set. However, late setting and ripening varieties such as Marsanne fared better than early varietals. This Marsanne was picked relatively late, in mid March, to allow the fruit to achieve full flavour. The fruit was whole bunch pressed and the juice was 100% barrel fermented in old oak to minimise oak aromatics while building texture and flavour. The wine was aged on lees for 10 months to further enhance texture and palate weight.