

2019 Collection Yarra Valley Chardonnay



HANDPICKED™
WINES



A NOTE FROM THE WINEMAKER

Great vibrancy and depth. A combination of spice and savory elements from the Valley floor with citrus and acid line from the Upper Yarra.

SEASON

2019 was a warm season overall and the harvest was early. Cool weather and regular rain up until Christmas made a slow start to the season, setting up good ground moisture and vine health. January and February were dry and fairly mild, though the nights were warmer than usual. Fruit reached full ripeness easily and timing of picking was paramount for balancing natural acidity.

WINEMAKING

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. There was partial wild ferment and partial malolactic fermentation. The wine was matured in the same barrels, a mix of seasoned and new, for 11 months.

TASTING NOTE

Layers of citrus and ripe stone fruits with a mineral edge. The wine was fermented and matured in select French oak barrels which adds texture and a touch of creamy depth.

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

Pan fried whiting, seafood marinara, chicken dishes

Wine Style

Crisp & Refreshing
Rich & Generous

Service

TEMPERATURE
8-13°C

CELLAR POTENTIAL

Now to 2025

