



**HANDPICKED™
WINES**

2020 Collection Tasmania Pinot Noir

- Fruit from Auburn Road and Native Point vineyards (Tamar Valley)
- Haunting perfume
- Whole bunch adds layers of structure and complexity



A NOTE FROM THE WINEMAKER

A true reflection of the 2020 vintage. Lightness of touch and delicacy. A layered wine that will evolve in the glass.

SEASON

By March, 'unprecedented' was already the catchword for 2020, a term that could equally describe the season and vintage. The COVID situation escalated over the closing weeks of the season, posing unique challenges for harvest and vintage operations, which we managed with a few elegant pivots.

Unlike many other regions in eastern Australia, the season was quite cool and we had some rain, so that fruit retained great natural acid and the harvest was naturally low yields of clean fruit with excellent flavour.

WINEMAKING

As always, timing of picking was critical, and our team got it right again – pristine fruit of precisely balanced flavour and freshness reached the winery in perfect condition. It was destemmed and hand sorted before cold soak and fermentation in open fermenters with hand plunging. A small portion (about 10%) was fermented separately in whole bunches to add complexity and options at blending. The wine was matured for 10 months in a selection of French oak barrels, about 30% new.

TASTING NOTE

Gorgeous aromas of rhubarb, cherry and rose petals. The palate sings with superfine, mouthcoating tannin and perfectly balanced oak. From our vineyards on both sides of the Tamar Valley.

REGION

Tasmania is place of wild beauty. It is a true cool climate winemaking region known for distinctive Pinot Noir and Chardonnay as well as Australia's best sparkling wines. Handpicked is the proud owner of two vineyards in the Tamar Valley in the north of the island, where mild summer temperatures followed by lingering warm days and cool nights in autumn create a long season in which grapes ripen slowly, gaining maximum flavour development. Native Point Vineyard is planted on sandy loams overlooking a wide bend of the Tamar River. Its north facing slopes are some of the warmest in the Tamar Valley. Auburn Road Vineyard on the west bank of the river has weathered basalt soils with mineral variation that produces great flavour complexity.

Food Match

Mushroom risotto, Coq au Vin, cassoulet (with or without meat), mild Indian curries, pork dishes, lentil stew.

Wine Style

Elegant & Refined
Textured & Savoury

Service

TEMPERATURE
13-18°C

CELLAR POTENTIAL

Now to 2031

