



**HANDPICKED™
WINES**

2020 Regional Selections Yarra Valley Merlot

- Soft, rounded tannin
- Regional style
- Easy drinking



A NOTE FROM THE WINEMAKER

I'll be breaking out this wine for my next barbecue at home.

SEASON

By March, 'unprecedented' was already the catchword for 2020, a term that could equally describe the season and vintage. Early spring 2019 was unremarkable – the usual changeable weather on the Mornington Peninsula with overall dry conditions. A short patch of smoke haze from bushfires in New South Wales and Gippsland came early enough that fruit was unaffected. 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 naturally low yields of clean fruit with excellent flavour.

WINEMAKING

This wine is from select vineyards in warmer sites on the Yarra Valley floor. The fruit was destemmed and fermented in stainless steel with pump overs to help maximise colour and flavour. This wine was matured for six months with French oak.

TASTING NOTE

A full flavoured wine with juicy raspberry and mulberry fruit, rich mocha oak and typical soft Merlot tannins.

REGION

Vines were first planted in the Yarra Valley in the mid-1800s. Due to a range of economic and agricultural factors, viticulture increasingly fell out of favour until resurgence from the late 1960s.

The region can be divided into two quite different sub-regions: the valley floor, with soils of sandy clay loam interspersed with broken sandstone, and the Upper Yarra Valley, which is more elevated and cooler and has areas of bright red volcanic loam.

Food Match

Beef hamburger with all the trimmings; barbecued beef, lamb and vegetables; roasted vegetables.

Wine Style

Soft & Fruity
Rich & Generous

Service

TEMPERATURE
13-18°C

CELLAR POTENTIAL
2025

