

HANDPICKED[®] WINES



SINGLE VINEYARD

Auburn Road Pinot Noir

We are an independent Australian winery passionate about crafting top-quality wines that offer a true sense of place, but we are inherently not based in a single place! The Mornington Peninsula is home to our winery and flagship vineyard Capella, but our winemaking spreads to our vineyards across the country - from Barossa Valley to Tasmania – and beyond.

VINTAGE 2019

> **GRAPE VARIETIES** 100% Pinot Noir

ORIGIN

Tamar Valley, Tasmania, Australia.

This wine was grown at our Auburn Road Vineyard on the west bank of the river has weathered basalt soils with mineral variation that produces great flavour complexity. The vineyard received the Organic Certification by NASAA in November 2022 and SWA - Sustainable Winegrowing Australia Certified Member Accreditation in December 2022.

CRAFTING & AGEING

The fruit was handpicked and chilled overnight. Destemmed and fermented on skins for 10 days. Gentle hand plunging and a slowpaced fermentation add to the subtilty of the wine. Pressed off and transferred to a mixture of seasoned and new premium French oak. The wine was matured for 11 months before blending.

AWARDS

96 pts | Halliday Wine Companion 2022

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WINERY (by appointment only) CAPELLA VINEYARD | Mornington Peninsula 2632 Frankston-Flinders Rd Bittern VIC 3918

AROMA & PALATE

So much grace and power in the glass it is hard to comprehend. The wine is beautifully perfumed and has pure cherry, rhubarb and an earthy depth with velvety texture and fine, silky tannin. It seduces you with its aroma and captivates you with its vibrant long-lived mouthfeel. Everything is in balance here, fruit, texture, tannin, acidity, and oak all joining together in an overwhelming Pinot experience.

SERVING & FOOD PAIRING

Peking duck, wild mushroom with polenta, charcuterie.

Serving temperature: 13 - 18°C | 55 - 64°F

Cellar potential: 2030

ANALYSIS Alcohol: 12.8% v/v





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AUBURN ROAD VINEYARD TAMAR VALLEY, TASMANIA

LUTRUWITA NATION