



**HANDPICKED™
WINES**

2018 Regional Selections Yarra Valley Chardonnay

- Stone fruit and citrus
- Whole bunch pressed
- Yarra Valley regional style



A NOTE FROM THE WINEMAKER

Fresh citrus and stone fruit with great acid line. This wine shows why the Yarra Valley is one of the world's premiere Chardonnay regions.

SEASON

There were no major heatwaves in the 2018 season; nevertheless, it was a warm season overall and the harvest was a touch early. Cool weather and regular rain up until Christmas made a slow start to the season, setting up good ground moisture and vine health coming into summer. An extended dry, mild patch over January and February was excellent for Chardonnay fruit, creating ripe flavours balanced with bright acid.

WINEMAKING

Our fruit was harvested by hand at the end of February then whole-bunch pressed and settled in tank before transfer to tank and barrel for fermentation. The wine underwent a partial malolactic fermentation and was aged for 10 months – part in stainless steel tank to retain fresh fruit flavours, part in barrel for added complexity. We used a mix of old and new French oak barrels.

TASTING NOTE

Scented with fresh citrus and stone fruit, this Yarra Valley Chardonnay has bright fruit on the palate, creamy texture and a clean finish.

REGION

The Yarra Valley is a cool climate region on river plains and rolling hills at the foot of the Great Dividing Range. Vines were first planted here in 1838 and after a short and promising heyday, other rural industries dominated until the late-1960s, when a resurgence in winegrowing laid the foundations for today's vibrant industry.

This wine is from select vineyards on the valley floor, including Handpicked's Highbow Hill Vineyard, planted on hills north of Yarra Glen. The soils are sandy loam over clay and gravel over Yarra Valley mudstone.

Food Match

Roasted chicken or pork, creamy pasta dishes, seafood.

Wine Style

Crisp &
refreshing
Soft & fruity

Service

TEMPERATURE
8-12°C

CELLAR POTENTIAL
2025

