



**HANDPICKED™
WINES**

2017 Highbow Hill Vineyard Pinot Noir

- Single vineyard wine
- Outstanding vintage



A NOTE FROM THE WINEMAKER

A classic Yarra Valley Pinot Noir from a superb vintage.

SEASON

The 2017 Yarra Valley season was one out of the box - just enough and not too much of everything. The moderate season allowed the vines to ripen slowly, building great depth of flavour while retaining fine balance in sugar and acid. Harvest began in early-March, a little later than the long-term average and somewhat of a relief after the record-early vintage of 2016. This is a vintage in which the true personality of the vineyard takes centre stage.

WINEMAKING

The fruit was handpicked and sorted before vinification in open fermenters with hand plunging. The wine was matured for 11 months in a mix of new and seasoned French oak barrels from a selection of Burgundian coopers.

TASTING NOTE

Using the finest fruit from the select blocks at our vineyard in Yarra Glen, this wine has deep fruit flavours, fine tannin and the silky-smooth palate we expect of Yarra Valley Pinot Noir.

VINEYARD

Highbow Hill Vineyard is 40 hectares planted on rolling hills just north of Yarra Glen township. The soils are sandy loam over clay and gravel over Yarra Valley mudstone. Most of the vines were planted in 1998. Handpicked Wines has invested heavily in the property, planting new blocks in 2015, 2016 and 2018; erecting new fencing to protect the fruit from kangaroos and other wildlife and generally upgrading viticultural practices to realise the best potential of this exceptional site.

Highbow Hill Vineyard

SOIL

sandy loam over clay & gravel over Yarra Valley mudstone

ELEVATION

90 – 160m

VINE AGE

Planted in 1998, new plantings in 2015, 2016.

CLONES

MV6, Abel, 777, 667, Pommard

Food Match

Roasted lamb or duck, Beef stew (Bourgiunon), pasta with ragout sauce, mushroom dishes.

Wine Style

Textured & Savoury

Service

TEMPERATURE

13-17°C

CELLAR POTENTIAL

2030

