



HANDPICKED® WINES



TRIAL BATCH

Pyrenees

Nebbiolo

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

2021

GRAPE VARIETIES

100% Nebbiolo

ORIGIN

Pyrenees, VIC, Australia.

CRAFTING & AGEING

The fruit was harvested in early April and was destemmed and vinified in open fermenters with hand plunging. Separated in three batches, each was macerated on skins for 20 days, 2 months, and 3 months respectively to build texture and tannin before pressing off for the final blend.

The wine was then racked to barrel for a further 12 months maturation in predominantly seasoned French oak puncheons.

AROMA & PALATE

Intensely floral and aromatic the palate has juicy red cherries, cranberry with undertones of savoury spice and tar, dried herbs and red liquorice. The wine has classic, grippy nebbiolo tannin and a long structured finish.

SERVING & FOOD PAIRING

Gnocchi with ragu sauce, cured meats and Grana Padano, braised beef or veal, five spice roasted quail.

Serving temperature: 13 - 17°C
Cellar potential: 2029

ANALYSIS

Alcohol: 14.2% v/v
Acidity: 5.7 g/l
pH: 3.68

NOT YET RELEASED

Release date: June 2023

NOTES

ENJOY HANDPICKED® WINES RESPONSIBLY



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