

2019 Collection Tasmania Chardonnay

- Fine, cool climate wine
- Will age beautifully
- Gold medal at Royal Hobart Wine Show
- Fruit from our Tamar Valley vineyards

A NOTE FROM PETER DILLON, CHIEF WINEMAKER

Our first Tasmania Chardonnay is a stunner, with the lean structure and gorgeous white stone fruits that immediately announce its Tassie terroir.

SEASON

It was an unusual season that began with quite wild and wet weather in spring leading to variable shoot growth and fruit set. It was a cool and condensed season in which different varieties ripening in close succession. Yields were low and of excellent quality.

WINEMAKING

The fruit was harvested in the cool of morning before overnight refrigerated transport to Capella Vineyard on the Mornington Peninsula, arriving in pristine condition and ready for gentle whole bunch pressing. This wine was fermented in barrel – a mix of used and new Burgundian barriques and puncheons – and matured in the same barrels for 12 months.

TASTING NOTE

This is a delicately balanced cool climate Chardonnay with bright fruit, racy natural acidity and taut structure. A leaner style Chardonnay, reflecting its Tasmanian provenance, it has juicy lemon and fine white peach fruit notes and mouth-watering acidity. The oak character is restrained, adding light notes of nougat and nuts. This wine is drinking beautifully now and has all the requisites to soften, integrate and mature beautifully over the next 10 or more years.

REGION

Tasmania is place of wild beauty. It is a true cool climate winemaking region known for distinctive Pinot Noir and Chardonnay as well as Australia's best sparkling wines. Handpicked is the proud owner of two vineyards in the Tamar Valley in the north of the island, where mild summer temperatures followed by lingering warm days and cool nights in autumn create a long season in which grapes ripen slowly, gaining maximum flavour development. Native Point Vineyard is planted on sandy loams overlooking a wide bend of the Tamar River. Its north facing slopes are some of the warmest in the Tamar Valley. Auburn Road Vineyard on the west bank of the river has weathered basalt soils with mineral variation that produces great flavour complexity.

Food Match

Pan fried whiting, eggs Benedict, Pasta carbonara, Thai salads, creamy cheeses.

Service

TEMPERATURE
8-12°C

CELLAR POTENTIAL

Now to 2035

Alc/Vol: 12.7%

TA: 7.0

RS: <1g.L

pH: 2.99

