



HANDPICKED®
WINES

2019 Regional Selections Mornington Peninsula Pinot Noir

- Hand harvested and sorted
- Fine vintage
- Juicy fruit flavours
- Exceptional value



A NOTE FROM THE WINEMAKER

Another fine example of what the Mornington Peninsula does best – juicy fruit, good weight and beguiling perfume alongside all the hallmark qualities of Pinot Noir.

SEASON

The 2019 season was warm and very dry. Harvest was early and meticulous attention to developing ripeness and harvest timing was rewarded with balanced fruit of great flavour intensity and fresh natural acidity.

WINEMAKING

The fruit is from select vineyards on the Mornington Peninsula. The fruit was hand-picked and chilled overnight before being destemmed and sorted by hand. The must was fermented in temperature controlled stainless steel with hand plunging and pumping over. The wine was matured for 11 months in a mix of old and new French oak barrels from selected Burgundian coopers.

TASTING NOTE

This is a distinctive Mornington Peninsula Pinot Noir with captivating floral aromas, fresh berry and cherry fruit flavours and silky tannin. A medium-bodied wine, it has excellent depth of colour and flavour with a touch of spicy oak complexity.

REGION

The Mornington Peninsula is a maritime region moderated year-round by ocean breezes. The area is renowned for its “four seasons in one day”; spring is notoriously capricious, which can lead to sleepless nights for vignerons around flowering and fruit set. Summers are dry and relatively cool typically segueing into an autumn of calm, warm, dry days and cool nights – perfect for Pinot Noir vines.

The season for vines planted on red volcanic soils across the hilly ridge running down the centre of the peninsula generally runs a few weeks behind the vineyards on clay loams on lowlands to the north.

Food Match

Mushroom dishes, poultry, salami pizza, cheese and charcuterie platter.

Wine Style

Textured & Savoury
Elegant & Refined

Service

TEMPERATURE
12 – 17°C, or lightly chilled on a warm summer day.

CELLAR POTENTIAL
Now to 2027

