



**HANDPICKED™  
WINES**

## 2018 Capella Vineyard Pinot Noir

- Single vineyard wine
- Signature haunting perfume
- Velvety texture and silky tannin
- Multi-award winner

### **A NOTE FROM PETE DILLON CHIEF WINEMAKER**

Listen carefully and this wine will tell you all you need to know about Capella Vineyard and the 2018 season.

### **SEASON**

There were no major heatwaves in the 2018 season; nevertheless, it was a warm season overall and the harvest was a little 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. Yields were potentially high and judicious fruit thinning was required to obtain maximum quality fruit. An extended dry, mild patch over January and February was excellent for Pinot Noir, helping create excellent depth of flavour balanced with lively acidity.

### **WINEMAKING**

Even as we get to know Capella Vineyard better, each year it reveals new aspects of its character to us. We are constantly tending the vines and assessing fruit quality and for this single vineyard wine we choose the best of the best; sometimes the vineyard surprises us and it is not the same section as last year.

This wine is from mature vines of the MV6 and 115 clone. The fruit was handpicked into small baskets and chilled overnight before destemming and sorting by hand. Wild yeast ferment in small open fermenters with hand plunging was followed 11 months maturation in a selection of Burgundian oak barrels, about 40% new. Meticulous blending has created a wine that shows the best of Capella Vineyard and season 2018.

### **TASTING NOTE**

Always a beautifully perfumed wine, the 2018 Capella Pinot Noir has ripe cherry and summer berry fruit flavours with earthy complexity enveloped in gorgeous velvety texture and fine, silky tannin. The perfume and pure fruits are a signature of Capella Vineyard; the juicy, ripe palate with a little extra oomph reflect the season of 2018.

### **REGION**

This wine was grown and made at Handpicked's Capella Vineyard near the shores of Western Port on the Mornington Peninsula. The original 6ha of vineyard was planted in 2007 and new sections were added in 2015, 2016 and 2017. The Pinot Noir clones are MV6, 115, Abel, 777 and 776. The vines are hand pruned and hand harvested as part of the overall ultra-premium management plan. Mulch, hormonal pest control, interrow crops, mechanical weed control and organic fertilisers are among the management techniques used to improve soil biodiversity and vitality and overall vineyard health. Capella Vineyard began official conversion to organic certification in 2020 and is a member of the Sustainable Wine Growing Australia program.

### Capella Vineyard

#### **SOIL**

Sandy loams over clay

#### **ELEVATION**

20m

#### **VINE AGE**

Planted in 2007, new plantings in 2015, 2016, 2017.

#### **CLONES**

MV6, 115 (new plantings of 777, Abel, 667)

#### **Food Match**

Peking duck, wild mushroom with polenta, charcuterie

#### **Service**

#### **TEMPERATURE**

13-18°C

#### **CELLAR POTENTIAL**

Now to 2033

Alc/Vol: 13.7%

TA: 5.3

pH: 3.66

RS: <1 g/L

