



**HANDPICKED™  
WINES**

# 2018 Capella Vineyard Chardonnay

- Exquisite balance
- Subtle oak
- Wild ferment



## A NOTE FROM THE WINEMAKER

The season had its challenges and still this superb wine does justice to the pedigree of this remarkable vineyard.

## SEASON

There were no major heatwaves in the 2018 season, but it was a warm season overall and the harvest was early. Yields were high, which required judicious fruit thinning and careful management for high quality wines like this one. Cool weather and regular rain up until Christmas made a slow start to the season, setting up good ground moisture and vine health. January and February were dry and mild, though the nights were warmer than usual. Timing of picking was paramount for balancing natural acidity.

## WINEMAKING

This fruit is from mature vines, predominantly the Mendoza clone, from select blocks at Capella Vineyard. The fruit was handpicked and chilled overnight then gently whole bunch pressed. The juice was wild fermented in barrel. Partial malolactic fermentation achieved the fine acid balance. The wine was matured in the same barrels, a mix of seasoned and new, for 11 months before blending. We use barriques, hogsheads and puncheons from select Burgundian coopers.

## TASTING NOTE

Beautifully balanced with lemon, white peach and nougat flavours, fine acidity and subtle oak. The fruit, a blend of two clones from our vineyard in Bittern, was gently pressed in whole bunches and fermented in barrel with wild yeasts.

## 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 2009 and we added new sections in 2015, 2016 and 2017. The vines are hand pruned and hand harvested. We practice composting, mechanical weed control and midrow planting as part of our organic program and have witnessed continuous improvement in biodiversity, soil health and general vitality of the vineyard. We began organic certification at Capella Vineyard in 2020.

## Capella Vineyard

### SOIL

Sandy loams over clay

### ELEVATION

20m

### VINE AGE

Planted in 2009

### CLONES

Mendoza, P58

### Food Match

Vegetarian risotto, pan fried white fish, prawns, lobster, vegetable terrine, rich creamy cheeses.

### Wine Style

Crisp & Refreshing  
Elegant & Refined

### Service

#### TEMPERATURE

8-13°C

#### CELLAR POTENTIAL

Now to 2030

