



**HANDPICKED™
WINES**

2017 Capella Vineyard Chardonnay

- Douglas Seabrook Trophy, Royal Melbourne Wine Awards: Best Chardonnay, Best Single Vineyard wine
- Gold medal: National Wine Show, Perth Royal Wine Awards, Mornington Wine Show
- Outstanding vintage



A NOTE FROM THE WINEMAKER

The 2017 Capella Chardonnay is a quintessential example of just how good Capella Vineyard can be.

SEASON

The 2017 vintage on the Mornington Peninsula was a classic one in which overall mild and stable conditions produced superb quality fruit and wines of great balance, finesse and longevity. Dubbed by some a “Goldilocks” vintage, 2017 delivered just enough and not too much of everything. Vines ripened slowly, building great depth of flavour while retaining fine balance in sugar and acid. Harvest began in early-March, a little later than the long-term average, and somewhat of a relief after the record-early vintage of 2016.

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 fermented in barrel by wild yeasts and partial malolactic fermentation. The wine was matured in the same barrels, about one-third new, for 10 months. We use a selection of different sized barrels from select Burgundian coopers.

TASTING NOTE

This wine has vibrant citrus and stone fruits, rich texture and subtle oak balanced with bright natural acidity.

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 new sections were added in 2015, 2016 and 2017. The vines are hand pruned and hand harvested.

An increasing emphasis on organics is seeing continuous improvement in biodiversity, soil health and general wellbeing of the vineyard. Elimination of synthetic herbicides and pesticides, integrated pest control, composting and mulching, interrow cropping and mechanical weed control are among the practices bringing new vitality to the property.

Capella Vineyard

SOIL

Sandy loams over clay

ELEVATION

20m

VINE AGE

Planted in 2009

CLONES

Mendoza, P58

Food Match

Shellfish, lobster, cassoulet, Christmas turkey and ham.

Wine Style

Elegant & Refined

Service

TEMPERATURE

8-12°C

CELLAR POTENTIAL

2032+

