



**HANDPICKED™  
WINES**

## 2019 Collection Tasmania Pinot Noir

- Fruit from the Tamar and Coal River valleys
- Haunting perfume
- Silky tannin



### A NOTE FROM THE WINEMAKER

We were aiming for a wine with the power of past vintages and a touch more charm. I reckon we hit the bullseye: gorgeous perfume, big fruit and serious tannin.

### SEASON

It was a warm and dry season throughout Tasmania and the harvest began early, with some fruit for sparkling coming off in February. Pinot Noir was picked in our Tamar Valley vineyards beginning mid-March. Yields varied, but quality was excellent throughout our vineyards. Not everyone was so lucky, with bushfires in the south-west and associated smoke haze impacting some growers.

### WINEMAKING

As always, timing of picking was critical and our team got it right again – pristine fruit of precisely balanced flavour and freshness reached the winery in perfect condition. It was destemmed and hand sorted before cold soak and fermentation in open fermenters with hand plunging. A small portion (about 10%) was fermented separately in whole bunches to add complexity and options at blending. The wine was matured for 10 months in a selection of French oak barrels, about 30% new.

### TASTING NOTE

Gorgeous aromas of ripe cherries and rose petals. The palate sings with black cherries and berries; superfine, mouthcoating tannin and perfectly balanced oak. From our vineyards on both sides of the Tamar Valley.

### REGION

Tasmania is place of rare beauty and untouched natural wonders. It is a true cool climate winemaking region known for distinctive Pinot Noir and Chardonnay as well as Australia's best sparkling wines.

While the area under vine is growing, the wine industry remains small, punching way above its weight in terms of recognition in Australia and overseas thanks to the quality of the wines produced. Handpicked is the proud owner of two vineyards in Tasmania – Auburn Road Vineyard and Native Point Vineyard, on either side of the Tamar Valley in the north of the island. Here, mild summer temperatures followed by lingering warm days and cool nights in autumn produce a long season in which grapes ripen slowly, gaining maximum flavour development.

### Food Match

Mushroom risotto, Coq au Vin, cassoulet (with or without meat), mild Indian curries, pork dishes, lentil stew.

### Wine Style

Elegant & Refined  
Textured & Savoury

### Service

TEMPERATURE  
13-18°C

### CELLAR POTENTIAL

Now to 2034

