



HANDPICKED™ WINES

Australia



<https://handpickedwines.com.au/>

We are a family-owned Australian winery. We approach things a little differently than most. Driven by a passion to make great wines, we do not limit ourselves to one region or style.

Our focus is on our own vineyards, in the Mornington Peninsula, Yarra Valley, Tasmania and the Barossa Valley - all of which are organically farmed and sustainably managed. Where the chosen varieties best express the character of the region and the personality of the site. A philosophy of taking care of the land and respecting nature lies behind all of the wines made at Handpicked. Handpicked is certified by Sustainable Winegrowing Australia and is the first winery in Australia to be accredited as Organic and Sustainable in Victoria and Tasmania.

With several trophies and hundreds of accolades to our name, Handpicked® Wines has earned a reputation as a top site-specific producer vintage after vintage. We have held a James Halliday 5-Red-Star-Winery rating since 2014 and have been recognised as a Top Winery of Australia by The Real Review for 5 consecutive years.



REGIONAL SELECTIONS MORNINGTON PENINSULA

PINOT GRIS

TASTING NOTES

A mouth-wateringly delicious Pinot Gris with fine aromas of pears, citrus and white blossom. Loads of fine fruit on the palate – nashi pear, pear and citrus with traces of dried ginger and honey popping through. Refreshing natural acidity brings it together in a clean and lingering finish. Layers of flavour and freshness beautifully balance each other.

APPELLATION

Mornington Peninsula, Australia

WINEMAKING

It was refrigerated overnight then whole bunch pressed and settled before fermentation in small parcels in stainless steel tank, ceramic egg and older, neutral oak. There was a short maturation period in the same vessels before blending and bottling.

FOOD PAIRINGS

Vietnamese-style duck larb, chilly prawns, Waldorf salad , Brie cheese, unagi (Japanese style eel)

AWARDS

95 Points James Halliday



REGIONAL SELECTIONS YARRA VALLEY

CHARDONNAY

TASTING NOTES

Scented with fresh citrus and stone fruit, this Yarra Valley Chardonnay has bright fruit on the palate, creamy texture and a clean finish

APPELLATION

Highbow Hill Vineyard, Yarra Valley, Australia

WINE STYLE

Crisp & refreshing, Soft & fruity

AGING

The wine underwent a partial malolactic fermentation and was aged for 10 months - part in stainless steel tank to refresh fruit flavours, part in barrel for added complexity. We used a mix of old and new French oak barrels.

FOOD PAIRINGS

Roasted chicken or pork, creamy pasta dishes, seafood



REGIONAL SELECTIONS YARRA VALLEY PINOT NOIR



TASTING NOTES

This is a typical Yarra Valley Pinot Noir with aromas of cherries and summer berries and hints of spice and oak. The palate has juicy red fruits and soft tannin.

APPELLATION

Highbow Hill and Wombat Creek Vineyards, Yarra Valley, Australia

WINE STYLE

Soft & fruity, Textured & savoury

AGING

The fruit was harvested mid-February and was destemmed then vinified in open fermenters. The wine was matured for 10 months with French oak.

FOOD PAIRINGS

Charcuterie selection, pizza/pasta with porcini mushrooms, barbecued meats

REGIONAL SELECTIONS CABERNET SAUVIGNON



TASTING NOTES

This is a typical Margaret River Cabernet with layers of black fruits, dark chocolate and dried herbs. It is richly textured and has fine tannin and classic Cabernet drive.

APPELLATION

Margaret River, Australia

WINE STYLE

Rich & Generous, Textured & Savoury

AGING

The fruit was destemmed and crushed then fermented in closed fermenters with pumping over. The wine was matured for 18 months in a mix of tank and barrel.

FOOD PAIRINGS

Roasted beef or lamb, beef and black bean, lamb tagine, stuffed mushrooms, aged hard cheese.

AWARDS

93 Points Ray Jordan, 90 Points The Wine Front

REGIONAL SELECTIONS MCLAREN VALE SHIRAZ

TASTING NOTES

The wine has an effortless opulence about it. An abundance of rich and vibrant black and blue fruits are obvious in the aroma and palate. Beneath these layers of juicy fruit there is an undercurrent of chocolate, fine oak and beautiful tannins.

APPELLATION

McLaren Vale, Australia

WINE STYLE

Rich & Generous, Structured and Vibrant

AGING

Harvested in late March. Fruit was destemmed and fermented in static fermenters with regular pumping over. 12 months in a mix of old and new French oak barrels.

FOOD PAIRINGS

Beef casserole, pepper steak, spicy meat dishes, beef or lamb hotpot

AWARDS

95 Points James Halliday, 92 Points The Wine Front



REGIONAL SELECTIONS BAROSSA VALLEY SHIRAZ



TASTING NOTES

This is a rich and full-bodied Shiraz with flavours of ripe forest fruits and baking spices balanced with toasty oak and supple tannin.

APPELLATION

Barossa Valley, South Australia

WINE STYLE

Rich & Generous, Structured and Vibrant

AGING

The fruit was handpicked and destemmed then fermented in closed overhead fermenters with pumping over. The wine was aged for 12 months, a portion in French oak barrels and a portion in tank with quality French oak barrel staves.

FOOD PAIRINGS

Enjoy with hearty dishes such as spicy hot pot, vegetarian stew, beef bourguignon, barbecued lamb.

COLLECTION TASMANIA CHARDONNAY

TASTING NOTES

This is a delicately balanced cool climate Chardonnay with bright fruit, racy natural acidity and taut structure. A leaner style Chardonnay, reflecting its Tasmanian provenance, it has juicy lemon and fine white peach fruit notes and mouthwatering acidity. The oak character is restrained, adding light notes of nougat and nuts

APPELLATION

Tamar Valley, Tasmania, Australia

COMPOSITION

100% Chardonnay

AGING

Post fermentation, this Chardonnay was matured in the same barrels for 11 months before blending.

FOOD PAIRINGS

Pan fried whiting, eggs Benedict, Pasta carbonara, Thai salads, creamy cheeses.

AWARDS

95 Points James Halliday



COLLECTION TASMANIA PINOT NOIR

TASTING NOTES

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.

APPELLATION

Tamar Valley Vineyards, Tasmania, Australia

WINE STYLE

Elegant & Refined, Textured & Savoury

AGING

The wine was matured for 10 months in a selection of French oak barrels, about 30% new.

FOOD PAIRINGS

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

AWARDS

95 Points James Halliday, 90 Points Wine Enthusiast



SINGLE VINEYARD YARRA VALLEY WOMBAT CREEK CHARDONNAY



TASTING NOTES

Zesty grapefruit pith, quince blossom, lemon/lime citrus, intensely aromatic with flinty reduction, talcy minerality, and fine integrated oak. This is a taught and powerful wine with great poise that drives to the finish.

APPELLATION

Wombat Creek, Yarra Valley, VIC, Australia

COMPOSITION

100% Chardonnay

AGING

Fruit chilled overnight after picking, whole bunch pressed, juice settled in tank then out in barrel for fermentation; partial malolactic fermentation, the remaining barrels sulphured; matured in the same barrels.

FOOD PAIRINGS

Pan fried snapper, Parmesan and herb polenta chips, BBQ prawns

AWARDS

94 Points James Suckling, 93 Points James Halliday



(Coming in Q3 2024)

SINGLE VINEYARD YARRA VALLEY WOMBAT CREEK PINOT NOIR

TASTING NOTES

Beautiful purity of fruit with velvety tannin and great depth. A beguiling mix of power and purity.

APPELLATION

Wombat Creek, Yarra Valley, VIC, Australia

COMPOSITION

100% Pinot Noir

AGING

The wine was matured for 11 months in French oak barriques and puncheons. We chose a mix of used and new barrels from a selection of Burgundian coopers.

FOOD PAIRINGS

Roasted quail, miso-glazed salmon, mushroom dishes, confit duck, cassoulet, aged goats cheese and charcuterie

AWARDS

93 Points James Halliday



SINGLE VINEYARD YARRA VALLEY HIGHBOW HILL PINOT NOIR

TASTING NOTES

This intensely perfumed wine draws you in with classic lower Yarra Valley aromatics of crushed red berries and sweet potpourri. The fleshy, powerful and detailed palate is vibrant and full of red currants, dark red cherry, blood orange and rhubarb with beautifully integrated oak and fine chewy tannin carrying the wine to a long and persistent finish.

APPELLATION

Highbow Hill Vineyard, Yarra Valley, Victoria, Australia

ALCOHOL CONTENT

13.3%

COMPOSITION

100% Pinot Noir

AGING

All fruit was hand-harvested and sorted. Aged in 20% new French oak for 10 months.

FOOD PAIRINGS

Roasted lamb or duck, beef stew
(Bourgignon) and mushroom dishes

AWARDS

94 Points James Suckling, 93 Points
James Halliday



(Coming in Q3 2024)



HANDPICKED WINES PRICING

WINE	VINTAGE	PRICING (12/750ML)	SUPPORT PER CASE
RS Mornington Peninsula Pinot Gris	2021	\$66 (6/750ML)	\$5
RS Yarra Valley Chardonnay	2019	\$114	\$10
RS Yarra Valley Pinot Noir	2019	\$114	\$10
RS Cabernet Sauvignon	2018	\$132	\$10
RS McLaren Vale Shiraz	2020	\$66 (6/750ML)	\$5
RS Barossa Valley Shiraz	2018	\$132	\$10
Collection Tasmania Chardonnay (Q3 2024)	2022	\$120 (6/750ML)	\$10
Collection Tasmania Pinot Noir	2019	\$135 (6/750ML)	\$10
SV Yarra Valley Wombat Creek Chardonnay (Q3 2024)	2021	\$165 (6/750ML)	\$10
SV Yarra Valley Wombat Creek Pinot Noir (Q3 2024)	2021	\$165 (6/750ML)	\$10
SV Yarra Valley Highbow Hill Pinot Noir (Q3 2024)	2021	\$165 (6/750ML)	\$10

SHIPPING POINT
Garvey Wholesale Beverage
Rosemead, CA