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# HANDPICKED™ WINES

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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 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

### AWARDS

92 Points Wine Enthusiast, 90 Points James Suckling



# 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

## AWARDS

90 Points James Suckling



(Coming in Q3 2024)

# 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.



# 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.







# HANDPICKED WINES PRICING

WINE	VINTAGE	PRICING (12/750ML)	SUPPORT PER CASE
RS Yarra Valley Chardonnay (Q3 2024)	2022	\$132	\$10
RS Yarra Valley Pinot Noir (Q3 2024)	2022	\$132	\$10
RS Cabernet Sauvignon (Q3 2024)	TBD	\$132	\$10
RS McLaren Vale Shiraz (Q3 2024)	2022	\$66 (6/750ML)	\$5
RS Barossa Valley Shiraz (Q3 2024)	2021	\$132	\$10
Collection Tasmania Chardonnay (Q3 2024)	2022	\$120 (6/750ML)	\$10
Collection Tasmania Pinot Noir (Q3 2024)	2022	\$135 (6/750ML)	\$10

SHIPPING POINT  
Garvey WholeSale Beverage  
Rosemead, CA