



Yabby Lake Vineyard
Mornington Peninsula

2011 Yabby Lake Single Vineyard Cuvée Nina

2010/2011 Growing Season

With the drought in Victoria finally broken, winter rain in 2010 was above average and was followed by two wet spring months in September and October. Fortunately it dried up in late November and early December to allow flowering and fruit set to occur. This cold, wet weather pattern continued into 2011 with February and March both two degrees below average temperatures. Fortunately April temperatures returned to normal allowing fruit to ripen slowly into vintage, which was two to three weeks later than has been 'the norm'. Meticulous vineyard management allowed us to produce fruit of exceptional quality from this lower yielding year.

The 2011 growing season was cooler and wetter than average and subsequently produced delicate and composed wines. A perfect season for sparkling wine.

Region	Tuerong, Mornington Peninsula – Single Vineyard
Variety	54% Chardonnay (I10V5 clone), 46% Pinot Noir (G5V15)
Block	Hand picked from Block 4
Alc	12.5%
Soil	Sandy Clay Loam with iron shot stone and light medium clay
Harvested	15 March 2011
Winemaking	Traditional Method. Whole bunch pressed, only the cuvée used (512.5L/t). Primary fermentation in stainless steel before bottling and secondary fermentation in bottle for 4 years on lees.
Assemblage	40% 2011 Chardonnay, 46% 2010 Pinot noir, 14% reserve wine (2010 Chardonnay)
Tirage	August 2011
Riddling	Early August 2015
Disgorged	20 August 2015
Dosage	3.5 g/L
Winemaker	Tom Carson
Viticulturist	Keith Harris

TASTING NOTE:

From a cool, elegant vintage, this wine shows great delicacy and finesse. A fine, dry aperitif style, the extended time on lees imparts wonderful complexity and texture. Pure and with incredible line and length, the wine has a poised, lingering finish.

Robert and Mem Kirby established the Yabby Lake Vineyard in 1998. This Single Vineyard Cuvée is named after their daughter Nina, and is the second release of this wine.