

2012 Yabby Lake Single Vineyard Cuvée Nina

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

The 2012 growing season was as close to perfect as a vigneron could hope for. Mild, warm and steady weather throughout the entire season, slow and steady ripening and fruit of incredible intensity and balance. 2012 was the vintage that produced our history-making Block 1 Pinot Noir, winner of the Jimmy Watson trophy.



Region	Tuerong, Mornington Peninsula – Single Vineyard
Variety	58% Chardonnay (I10V5 clone), 42% Pinot Noir (G5V15, MV6)
Block	Hand picked from Block 4
Alc	12.5%
Soil	Sandy Clay Loam with iron shot stone and light medium clay
Harvested	16 Feb (Pinot Noir), 20 Feb (Chard)
Tirage	19 October 2012
Riddling	Early August 2017
Disgorged	November 2017
Dosage	4.5 g/L
Winemaker	Tom Carson
Viticulturist	Keith Harris

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 four years on lees.

Assemblage: 51% 2012 chardonnay, 35% 2012 pinot noir, 14% reserve wine (2011 vintage - 7% chardonnay, 7% pinot noir).

Tasting note

From a classic vintage on the Mornington Peninsula, 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.

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