



2015 Red Claw Chardonnay

2014/2015 Growing Season

Winter of 2014 was colder and drier than normal leading to a warm, dry spring that saw good even bud break and consistent healthy shoot growth. A cooler than average summer coupled with good rain at the right times saw consistent, healthy growth in all blocks. The season proceeded in a very even and pleasing fashion. A very cool dry March led to a longer ripening period allowing for maximum flavour development with good rain occurring at the right time to maintain vine health.

Harvest started on 18 February and the 2015 vintage proceeded exceptionally well. With the ripening period so even, all fruit was picked in optimum condition. All the fruit arrived at the winery in excellent condition with excellent fruit flavours and terrific natural acidity.

Early indications are that the 2015 vintage will be as good as the highly regarded 2010 and 2012 vintages.



Region	Mornington Peninsula
Alc	13%
Tit. Acidity	6.6gl
pH	3.2
Winemaker	Tom Carson
Viticulturist	Keith Harris

Winemaking

The fruit was hand harvested and pressed in small batches before it was left to settle overnight. French oak barrels (500 litre puncheons) were used for fermentation (no malolatic). All wild ferments. The wine was aged on yeast lees for 8 months, and bottled in September 2015.

Tasting note

Bright intense pale straw colour. Lifted aromas of clean citrus notes, stone fruit and a subtle hint of spicy French oak. A tightly focused palate, with lovely natural acidity and a long, complex finish.

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