



2014 Red Claw Pinot Noir

2013/2014 Growing Season

The winter of 2013 was warmer than average with good rain events recorded. The first month of spring continued this trend (1.8°C above long-time average temperatures), with above average rain as well. This meant vineyard soils were at full moisture.

Flowering in early November coincided with a period of rainfall and strong cold winds resulting in some fruit set issues, particularly in the most wind exposed blocks – setting up the vintage for lower yields. The wet soils however encouraged strong shoot growth requiring meticulous canopy management to open up the fruiting zone. October, November and December were all cooler than average and the vines enjoyed a good, even growing season. The second week of January saw a heatwave with temperatures in the high 30°C's. Given the vines had healthy canopy cover and good moisture supply from early season rain, this did not affect fruit quality at all. February and March conditions were ideal - warm and dry, perfect for vine health and flavour development.

The 2014 vintage started on 21 February with pinot gris and finished on 1 April with the syrah. Overall, crops were below average due to small bunches and berry sizes – a fact which also delivered fruit of exceptional intensity of flavour. Another vintage of excellent quality, just a little less quantity!



Region	Mornington Peninsula – Tuerong
Alc	13%
Clones	Blend of MV6, Pommard, 115, G5V15, 114
pH	3.55
Tit. Acidity	5.8
Winemaker	Tom Carson
Viticulturist	Keith Harris
Harvested	March

Winemaking

Handpicked, with each parcel handled separately in the winery (a total of 19 individual batches) - some carefully destemmed and some whole bunches. All in open fermenters. The wine underwent three days of cold soaking to ensure even and thorough extraction. Batches were on skins for 7-10 days, after which they were transferred into French oak (500L puncheons) for 10 months and prepared for bottling in December 2014.

Tasting note

Perfumed, fragrant aromas are dominated by cherry and dark berry fruits complemented by a touch of spice and underlying French oak. The long, silky palate has a lovely elegance and velvety texture, with concentrated red fruit flavours and a finely poised finish.

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