



**RED CLAW**  
MORNINGTON PENINSULA

## 2018 Red Claw Pinot Noir

The 2018 season on the Mornington Peninsula was characterised by a warm and extended summer. The wines are intensely flavoured, yet poised and balanced, ensuring their longevity.



<b>Region</b>	Mornington Peninsula – Tuerong
<b>Alc</b>	14%
<b>Clones</b>	52% MV6, 23% G5V15, 8% 115, 6% D4V2, 4% Abel, 4% 667, 3% 114
<b>Winemaker</b>	Tom Carson
<b>Viticulturist</b>	Martin Sampson
<b>Harvested</b>	4 – 16 March

### Winemaking

Handpicked, with each parcel handled separately in the winery. Hand sorted and carefully destemmed (25% whole bunches), each parcel went into traditional 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 time they were transferred into French oak (500L puncheons) for 10 months and bottled in December 2018.

### Tasting note

Characteristic perfumed, fragrant aromas highlighted by cherry and red berry fruits, complemented by a touch of spice and underlying French oak. The long, silky palate has lovely elegance, a plush, velvety texture and a finely poised finish.

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