



Yabby Lake Vineyard  
Mornington Peninsula

## 2017 Yabby Lake Single Vineyard Chardonnay

*Our philosophy is to craft single vineyard wines of great purity and character, reflective of our site and the season in which it was grown. It's the attention and care in the vineyard that is most critical to allowing this expression.*

*The 2017 vintage is a classic in the making. A mild but windy spring led into a cool summer and extended autumn. The wines are classically proportioned and destined for a long life.*






<b>Region</b>	Tuerong, Mornington Peninsula
<b>Alc</b>	12.5%
<b>Clones</b>	33% P58 (Block 1), 23% Mendoza (Blocks 1 & 6), 22% B76 (Block 4), 22% B96 (Block 4)
<b>Soil</b>	Sandy Clay Loam with iron shot stone and light medium clay
<b>Winemaker</b>	Tom Carson
<b>Viticulturist</b>	Martin Sampson

### Winemaking

Each parcel of chardonnay was carefully handpicked between 4 -8 March, in pristine condition. Every parcel was handled separately in the winery, with minimal intervention. The chardonnay was crushed, pressed and transferred with solids, into tight grain 500L French oak puncheons (20% new) to undergo natural fermentation. It was then left to mature on lees for 11 months, without malolactic fermentation proceeding until bottling in February 2018.

### Tasting note

Defined by its citrus blossom aromatic lift and precise long, lingering finish. Characteristic pristine, pure and intense aroma. The palate is poised and complex. Tightly wound together with a precise minerality, the wine has beautiful line and length.

 [yabby\\_lake](#)  [YabbyLakeVineyard](#)  [@YabbyLake](#)