



## Yabby Lake Vineyard Mornington Peninsula

### 2018 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 2018 season was characterised by a warm and extended summer. The wines are intensely flavoured, yet poised and balanced, ensuring their longevity.*



<b>Region</b>	Tuerong, Mornington Peninsula
<b>Alc</b>	12.5%
<b>Clones</b>	50% Mendoza (Blocks 1 & 6), 30% P58 (Block 1), 20% 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 26 February - 2 March, in pristine condition. Every parcel was handled separately in the winery, with minimal intervention. The chardonnay was whole bunch 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 late January 2019.

#### 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.

Stored carefully, the wine will age gracefully for at least eight years.