



Yabby Lake Vineyard
Mornington Peninsula

2016 Yabby Lake Single Vineyard Pinot Noir

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.

2015/2016 Growing Season

Winter of 2015 was cold and dry, the coldest in 26 years, with an average of 13.9°C. Cold and dry conditions continued into spring, with below average rainfall throughout September and October. Budburst occurred in mid-September. Flowering commenced early November with the dry conditions prevailing. The gentle, dry and warm conditions led to excellent fruit set and pre-bunch closure around 30 November.

Summer began with below average rainfall and above average temperatures. It was Victoria's third warmest summer on record and we were thankful for the prevailing sea breezes in our part of the world. February was hot and dry and harvest commenced at Yabby Lake on 11 February, the earliest vintage on record at Yabby Lake - one week earlier than 2015, unprecedented for the Mornington Peninsula. Pinot Gris was harvested first, then Chardonnay followed by the Pinot Noir. The fruit was picked in excellent, pristine condition – with concentrated fruit flavours and exceptional colours.



Region	Tuerong, Mornington Peninsula
Alc	13.5%
Clones	76% MV6, 17% G5V15, 7% DV24
Soil	Light sandy clay loam, sandy loam deep soils
Winemaker	Tom Carson
Viticulturist	Martin Sampson

Winemaking

The fruit was handpicked, with each parcel handled separately in the winery. Hand sorted and carefully destemmed (20% whole bunches) each parcel went into traditional oak open fermenters. The fermentation was hand plunged up to three times per day, the temperature of the fermentation peaked at 32°C and the wine stayed on skins for 12 – 14 days, after which the wine was pressed into tight grain French oak puncheons (500L) for malolactic fermentation and maturation (11 months in oak. 20% new). The wine was bottled in early February 2017. No fining, light filtration.

Tasting note

Deep crimson, the bouquet opens with red and dark fruits, asian spice and a fragrant floral lift. The palate is finely structured, with the finest of tannins running with a line of cherry, wild strawberry and a host of darker fruits. Super silky and exceptionally balanced at this young age we expect the best from this wine in 6-8 years, but it will carry for many years after that.