



Yabby Lake Vineyard Mornington Peninsula

2017 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.

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.



Region	Tuerong, Mornington Peninsula
Alc	13.5%
Clones	70% MV6 (Blocks 1,2,5,6), 18% G5V15 (Block 5), 12% D4V2 (Block 6)
Soil	Light sandy clay loam, sandy loam deep soils
Harvest	15 – 17 March
Winemaker	Tom Carson
Viticulturist	Martin Sampson

Winemaking

The fruit was handpicked, with each parcel handled separately in the winery. Hand sorted and carefully destemmed (Small % whole bunches – less than 5%). 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 13 – 15 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 February 2018. No fining, light filtration.

Tasting note

Deep crimson, the bouquet opens with pure red fruits, berry coulis characters and a fragrant floral lift. The palate is finely structured, with the finest of tannins running through and a line of cherry, wild strawberry and a host of tightly packed red berry fruits. Polished and poised, the glossy sheen of subtle French oak is beautifully integrated in the background. Super silky, with incredible length and purity, we expect the best from this wine in 6-8 years, but it will carry for many years after that.