



Yabby Lake Vineyard  
Mornington Peninsula

## 2016 Yabby Lake Single Vineyard Pinot Gris

*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.






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|----------------------|--|
| <b>Region</b>        | Tuerong, Mornington Peninsula                              |
| <b>Alc</b>           | 12.5%  |
| <b>Block</b>         | Hand picked from Block 2                                   |
| <b>Soil</b>          | Sandy Clay Loam with iron shot stone and light medium clay |
| <b>t/a</b>           | 6.0  |
| <b>pH</b>            | 3.07   |
| <b>Winemaker</b>     | Tom Carson   |
| <b>Viticulturist</b> | Martin Sampson   |

### Winemaking

The fruit was handpicked on the 16th of February & whole bunch pressed. The juice was then cold settled & wild fermented with 50% in stainless steel and 50% in old French puncheons (500L). Bottled in August 2016.

### Tasting note

The wine is refined and fresh, with bright fruit aromas and a lovely floral lift. Beautifully textured palate, delicious depth of fruit – with nashi pear and subtle spice. Seamless and refreshing, the wine finishes long and fine. [yabbylake.com](http://yabbylake.com)

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