

2018 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.



Region	Tuerong, Mornington Peninsula
Alc	12.5%
Block	Hand picked from Block 2
Soil	Sandy Clay Loam with iron shot
	stone and light medium clay
Winemaker	Tom Carson
Viticulturist	Martin Sampson

Vintage

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

Winemaking

The fruit was handpicked on 22 February and whole bunch pressed. The juice was then cold settled and wild fermented with 50% in stainless steel and 50% in old French puncheons (500L). The wine was bottled in October 2018.

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

