



Yabby Lake Vineyard Mornington Peninsula

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



Region	Tuerong, Mornington Peninsula
Alc	13.5%
Clones	83% MV6 (Blocks 1,2,5,6), 15% D4V2 (Block 6), 2% G5V15 (Block 5)
Soil	Light sandy clay loam, sandy loam deep soils
Harvest	7 – 15 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 (25% 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 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 early February 2019. No fining, light filtration.

Tasting note

Deep crimson, the 2018 pinot noir has a perfumed and floral aroma. The palate is finely structured and concentrated with 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 tannins, and with incredible length. Stored carefully, this wine will age gracefully for at least 10 years.