



Wine Tasting Notes



Yabby Lake Vineyard
Mornington Peninsula



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Yabby Lake Vineyard 2008 - Wine Tasting Notes

These wines are the results of Yabby Lake Vineyard, version 2008. The wines reflect our philosophy at Yabby Lake – expression over impression. We're focused on crafting wines that have integrity, personality, energy and presence. It is the vineyard that has these inherent qualities, so our goal is to provide a clear and precise translation with no distortion. Wines that speak clearly of their origins are the wines that need no or subtle manipulation. It is a complicated pursuit, but the results should not be.

Tom Carson, Chief Winemaker

2007/2008 Growing Season

Below average winter rain in 2007 gave way to a dryer than normal spring but as the growing season got underway we achieved above average rainfall in November and December. This, coupled with warm temperatures saw ideal growing conditions for the vines with shoot growth being more vigorous than normal. January and February saw above average temperatures with a return to the dry conditions that have prevailed for so many years. Fine weather at flowering led to a good set, requiring shoot and fruit thinning in many blocks. Vintage at Yabby Lake Vineyard started earlier than normal on 25 February. The fruit was picked in excellent condition with high levels of natural acidity. We completed the harvest on 26 March 2008.

Keith Harris, Chief Viticulturist

Yabby Lake Vineyard Pinot Noir 2008

The 2008 Pinot Noir is a blend of three clones - MV6, 115 and G5V15 - hand selected from five separate vineyard blocks on the property (see table below for breakdowns). The fruit was handpicked and destemmed into traditional open fermenters for a 3-4 day cold soaking. The fermentation was hand plunged up to three times per day depending on extraction levels. The temperature of the fermentation peaked at 32°C (Celsius) after which the wine was pressed after 10 days into French oak barriques for malolactic fermentation and ageing. It was bottled in February 2009.

This 2008 Yabby Lake Pinot Noir has an intense and complex aroma with great depth of character. The palate is finely structured with dark berry fruits, an intense silky texture and excellent persistence. Stored carefully this wine will age gracefully for at least 10 years.

Yabby Lake Vineyard Chardonnay 2008

This chardonnay is a blend of Penfolds 58, B76 and Mendoza clones, hand selected from a number of vineyard blocks on the property (see table below for breakdowns). The fruit was handpicked, with each block handled separately in the winery to ensure each parcel could reach its potential. The fruit was whole bunch pressed into tight grain French oak barriques. Fermentation commenced naturally and was completed in about 18 days. The wine was matured on lees for 12 months, without malolactic fermentation proceeding, until bottling in February 2009.

This 2008 Yabby Lake Chardonnay has an intense, complex and pristine aroma. The palate has great depth of flavour and texture and is tightly wound together with a precise mineral intensity. The wine finishes with great purity. Stored carefully this wine will age gracefully for at least eight years.

PINOT NOIR TECHNICAL DETAILS	
GROWING REGION	Mornington Peninsula
GRAPE VARIETY	Pinot Noir 100%
ALCOHOL	14%
AGEING	12 months in French Oak
CLONES	86% MV6 clone (24% from Block 1, 38% Block 2 and 24% Block 5), 10% 115 (Block 3), 3% G5V15 (Block 5)
SOIL	Light sandy clay loam, sandy loam deep soils
CELLARING	Ten years under ideal storage conditions

CHARDONNAY TECHNICAL DETAILS	
GROWING REGION	Mornington Peninsula
GRAPE VARIETY	Chardonnay 100%
ALCOHOL	13%
AGEING	12 months in French Oak
CLONES	44% P58 (Block 1), 21% B76 (Block 7), 34% Mendoza (19% Block 1, 15% Block 6)
SOIL	Sandy Clay Loam with iron shot stone and light medium clay
CELLARING	Eight years under ideal storage conditions