



Wine Tasting Notes



Yabby Lake Vineyard
Mornington Peninsula



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Yabby Lake Vineyard Single Block Releases 2008 – Wine Tasting Notes

For the first time, Yabby Lake Vineyard has released a series of single block releases alongside our single vineyard wines from the 2008 vintage. 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. These three Single Block wines - along with the estate's single vineyard chardonnay and pinot noir from 2008 - are clearly and precisely marked with the DNA of the site where they are grown. The wines have a common thread that unites them, but the differences that set them apart are subtle and a direct result of the variations in soil, aspect and clone.

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

2008 Yabby Lake Block 6 Chardonnay

Block 6 Chardonnay comes from the low yielding Mendoza clone chardonnay, which typically has a high level of mellerandage. The fruit was handpicked and whole bunch pressed into tight grain French oak barriques. Fermentation commenced spontaneously after 6 days and was completed in 18 days. The wine was matured for 12 months on lees, without malolactic fermentation proceeding, until bottling in February 2009.

The aroma is a complex array of citrus blossom, lemon rind, almond meal and a hint of struck match. The palate has a great depth of flavour and texture and is tightly wound together with a precise mineral intensity. The wine finishes pure and long.

2008 Yabby Lake Block 2 Pinot Noir

Block 2 Pinot Noir comes from low yielding MV6 clone Pinot Noir. The fruit was handpicked and gently de-stemmed into small open fermenters. Following a 3-4 day soaking the fermentation proceeded, peaking in temperature at 32°C. The wine was pressed off skins after 11 days into tight grain French oak barrels for malolactic fermentation and maturation. It remained in oak until February 2009 when it was bottled.

Black and red cherry, forest berries, Asian spice and a perfumed floral note highlight the aromas. The palate is finely poised and structured with a silky texture and volume of fruit that carries the precise long finish.

2008 Yabby Lake Block 5 Pinot Noir Block

5 Pinot Noir comes from a blend (50/50) of low yielding MV6 and G5V15 clone pinot noir. The fruit was handpicked and gently de-stemmed into small open fermenters. Following a 3-4 day soaking the fermentation proceeded, peaking at 32°C. The wine was pressed off skins after 11 days into tight grain French oak barriques for malolactic fermentation and maturation. It remained in oak until February 2009 when it was bottled.

Dark forest berries, black cherry, Asian spice with a brooding density of fruit dominate the aromas. The palate is concentrated and deeply saturated with dark berry fruit. This wine has great intensity and persistence and a long seamless finish.

BLOCK 6 CHARDONNAY WINEMAKING	
GROWING REGION	Mornington Peninsula
BLOCK	6
SUB BLOCK	6.1
CLONES	100% Mendoza
SOIL	Light, medium clay with iron stone rock
ALCOHOL	13%
AGEING	Cellar for 4-8 years under ideal storage conditions

BLOCK 2 PINOT NOIR WINEMAKING	
GROWING REGION	Mornington Peninsula
BLOCK	2
SUB BLOCK	2.4
CLONES	100% low yielding MV6 clone
SOIL	Sandy loam over Callabonna clay
ALCOHOL	14%
AGEING	Cellar for 6-10 years under ideal storage conditions

BLOCK 5 PINOT NOIR WINEMAKING	
GROWING REGION	Mornington Peninsula
BLOCK	5
SUB BLOCK	5.1, 5.2
CLONES	MV6 (50%), G5V15 (50%)
SOIL	Sandy clay loam over friable
ALCOHOL	14%
AGEING	Cellar for 5-8 years under ideal storage conditions