



2017 Yabby Lake Single Block Releases Available 1 November 2018

2017 Yabby Lake Single Block Release 'Block 6' Chardonnay
2017 Yabby Lake Single Block Release 'Block 6' Pinot Noir

RRP \$95 per bottle / \$570 per case

A NOTE FROM TOM CARSON

2017 is a classically proportioned vintage. Due to the cool and extended season, the wines have amazing clarity and presence. The Block 6 Chardonnay is strikingly aromatic and precisely structured, with a lingering intensity rarely experienced. The Block 6 Pinot Noir is dark fruited and nuanced with fragrance and spice. The wine is long, penetrating and energetic.

THE WINES

This is our 7th release of Single Block wines, since the inaugural 2008 vintage. Single Block Releases are only made in the most exceptional years, when a parcel stands out for its individual personality, we take a small amount of that parcel and bottle it separately under our Single Block label. This year's releases are both from Block 6 – a Mendoza clone Chardonnay and for the first time, a Pinot Noir made with 100% Pommard (D4V2) clone – in previous releases Block 6 has been a blend of Pommard and MV6 clones.

DETAILS	2017 Block 6 Chardonnay	2017 Block 6 Pinot Noir
Region	Tuerong, Mornington Peninsula	Tuerong, Mornington Peninsula
Alc	13%	13.5%
Clones	100% Mendoza	100% D4V2 (Pommard)
Soil	Light medium clay, iron stone rock	Light medium clay
Harvest	5 March	17 March
Winemaking	Crushed, pressed and transferred with solids, into tight grain 500L French oak puncheons. The fermentation commenced after 8 days, and was completed in 23 days. The wine was matured without malolactic fermentation proceeding, aged on lees for 11 months before being bottled.	Hand sorted and gently destemmed into traditional French oak open fermenters. Following a four-day soaking, the natural yeast fermentation proceeded. The wine was pressed off skins after 17 days, into 500L tight grain French oak puncheons, 11 months in oak. Bottled in February 2018.

THE WORD FROM JAMES HALLIDAY:

2017 Yabby Lake Single Block Release Block 6 Chardonnay - 98 points

"Mendoza clone, crushed, pressed, wild-fermented on solids in tight grain French puncheons, no mlf, matured on lees for 11 months. The complex, tangy, faintly funky, bouquet leads into an intense palate, grapefruit very much to the fore, and driving the long, very tightly bound, finish and aftertaste. The natural acidity, coupled with the absence of mlf, will mean a slow boat to China - but what an enjoyable one."

This wine also achieved GOLD at the recent 2018 James Halliday Chardonnay Challenge.

2017 Yabby Lake Single Block Release Block 6 Pinot Noir - 97 points

"D4V2 clone, hand-sorted, destemmed into French oak open fermenters, 4 days cold soak, wild-fermented, 17 days on skins, matured for 11 months in French puncheons. Can't get away from the iron fist in a velvet glove first up. Dark cherry and plum fruit are riddled with spices, the texture and balance perfect, juicy fruits both a present and a future bank for Bitcoin miners – it's equally magical."