



**RED CLAW**  
MORNINGTON PENINSULA

## 2022 Red Claw Pinot Noir

2022 was a vintage of tiny yields, the lowest in Yabby Lake's history. This was due to severe storms during flowering. However, the positive is the wines are of exceptional quality – they are intense, with incredible balance and persistence.



<b>Region</b>	Mornington Peninsula – Tuerong
<b>Alc</b>	13.5%
<b>Clones</b>	36% G5V15, 31% MV6, 16% D4V2, 8% 115, 4% 114, 3% ABEL, 2% 667
<b>Winemaker</b>	Tom Carson, Chris Forge, Luke Lomax
<b>Harvested</b>	3 - 18 March

### Winemaking

Handpicked, with each parcel handled separately in the winery. Hand sorted and carefully destemmed with 10% whole bunches, each parcel went into traditional open fermenters. The wine underwent three days of cold soaking to ensure even and thorough extraction. Batches were on skins for 5-7 days, after which time they were transferred into French oak (500L puncheons) for 10 months, the blend was then assembled in tank and estate bottled in January 2023.

### Tasting note

Characteristic perfumed, fragrant aromas highlighted by bright cherry and red fruits, complemented by a touch of spice and underlying French oak. The long, silky palate has lovely elegance and delicacy, a plush, velvety texture and a finely poised finish.

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