



## ROC BARREL RELEASE

Robert and Mem Kirby established the Yabby Lake Vineyard in 1998, in Tuerong on the Mornington Peninsula, Victoria. As we approach the 25th anniversary of the vineyard, we are proud to release this very special set of wines in honour of Robert's father – Roc Kirby, the founder of Village Roadshow.

These wines are inspired by the journey of the inaugural Roc Shiraz (2004) and in more recent times our renowned Single Block Release program, established in 2008.

Showcasing three of the most exceptional vintages of the past decade, winemaker Tom Carson has selected the season's best barrel from each – capturing our vineyard's unique character and the purest expression of the vintage.

These three tiny parcels – **2012 Pinot Noir** from Block 1, **2013 Chardonnay** from Block 6 and **2016 Pinot Noir** from Block 6 – have been bottled separately, with only 250 bottles of each wine made.

Carefully cellared by us in our museum cellar, and now ready to discover and enjoy.

### WINEMAKER'S NOTES

#### 2012 Yabby Lake 'Roc Barrel Release' Pinot Noir

The 2012 season is a true classic. Fine conditions prevailed throughout, producing wines with great character and poise. The vintage responsible for the history-making Jimmy Watson Memorial Trophy win – our Block 1 Pinot Noir becoming the first pinot noir ever to win the coveted award.

Alc	13.5%
Clone	100% MV6
Block	1
Sub-block	1.1
Soil	Light sandy clay loam
Harvest	22 February
Barrel	French oak (100% new)
Winemaking	Handpicked, 100% whole bunches. Following a 3-4 day soaking the fermentation proceeded, peaking in temperature at 32oC. The wine was pressed off skins after 14 days into tight grain French oak 500L puncheons for malolactic fermentation and maturation. It remained in oak for 11 months, bottled on 7 February 2013. Unfiltered and unfined.
The wine	Black and red cherry. Asian spice and perfumed florals. Incredibly fine, poised and silky. We expect the best from this wine from 2022 – 2036.



Yabby Lake Vineyard  
Mornington Peninsula

## 2013 Yabby Lake 'Roc Barrel Release' Chardonnay

The 2013 was fine and mild throughout, with a notably dry summer. Harvest commenced on 20 February, the same day as last vintage (2012) and coincidentally all Chardonnay and Pinot Noir grapes were picked by the 9th of March, again the same as last vintage.

<b>Alc</b>	12%
<b>Clone</b>	100% Mendoza
<b>Block</b>	6
<b>Sub-block</b>	6.1
<b>Soil</b>	Light sandy clay loam
<b>Harvest</b>	23 February
<b>Barrel</b>	French oak (100% new)
<b>Winemaking</b>	Handpicked. Fruit was crushed and pressed, settled overnight and transferred to 500L French oak puncheons with full solids. Natural yeasts, warm ferment temperatures (commencing naturally after 8 days, and completed in 19 days). The wine was matured without malolactic fermentation, on lees until bottling on 11 February 2014. Unfiltered and unfined.
<b>The wine</b>	The wine's aroma is incredibly complex with citrus blossom, lemon rind, almond meal and a hint of struck match. The palate has great depth of flavour and texture, tightly wound together with a precise mineral intensity. We expect the best from this wine from 2022 – 2028.

## 2016 Yabby Lake 'Roc Barrel Release' Pinot Noir

The 2016 season was characterised by a warm and extended summer and the earliest vintage in our history – harvest commenced on 11 February, one week earlier than 2015. The wines are full of flavour and intensity and have remarkable balance.

<b>Alc</b>	13.5%
<b>Clone</b>	100% D4V2
<b>Block</b>	6
<b>Sub-block</b>	6.3
<b>Soil</b>	Light medium clay
<b>Harvest</b>	25 February
<b>Barrel</b>	French oak (100% new)
<b>Winemaking</b>	Handpicked, and gently de-stemmed (50% whole bunches). Following a 3-4 day soaking the fermentation proceeded, peaking in temperature at 32oC. The wine was pressed off skins after 14 days into tight grain French oak 500L puncheons for malolactic fermentation and maturation. It remained in oak for 11 months, bottled on 25 January 2017. Unfiltered and unfined.
<b>The wine</b>	Red and dark berry fruits, lifted floral perfume. The palate combines a fleshy concentration of fruit with significantly structured tannins. The texture is silky but retains a lingering, precise finish. We expect the best from this wine from 2022 – 2028.

