



Yabby Lake Vineyard
Mornington Peninsula

2016 Yabby Lake Single Vineyard Syrah

Our philosophy is to craft single vineyard wines of great purity and character, reflective of our site and the season in which it was grown. It's the attention and care in the vineyard that is most critical to allowing this expression.

2015/2016 Growing Season

Winter of 2015 was cold and dry, the coldest in 26 years, with an average of 13.9°C. Cold and dry conditions continued into spring, with below average rainfall throughout September and October. Budburst occurred in mid-September. Flowering commenced early November with the dry conditions prevailing. The gentle, dry and warm conditions led to excellent fruit set and pre-bunch closure around 30 November. Summer began with below average rainfall and above average temperatures. It was Victoria's third warmest summer on record and we were thankful for the prevailing sea breezes in our part of the world. February was hot and dry and harvest commenced at Yabby Lake on 11 February, the earliest vintage on record at Yabby Lake - one week earlier than 2015, unprecedented for the Mornington Peninsula. The fruit was picked in excellent, pristine condition – with concentrated fruit flavours and exceptional colours.



Region	Tuerong, Mornington Peninsula
Blocks	2 & 3
Alc	13.5%
Clones	PT23 (60%) BVRC12 (40%)
Soil	Sandy loam over Callabonna clay
Winemaker	Tom Carson
Viticulturist	Martin Sampson

Winemaking

The fruit was handpicked on 7 March and gently destemmed into traditional oak open fermenters. A small portion of whole bunches. After 12-14 days on skins, the wine was pressed off skins into tight grain 500L French oak puncheons for malolactic fermentation and maturation. The wine remained in oak for 11 months and was racked twice during maturation.

Tasting note

A perfumed and spicy Syrah, medium-bodied in style. The palate is concentrated and silky, with finely structured tannins, bright fruit characters, wonderful elegance and depth. Stored carefully, this wine will age gracefully for ten years.