

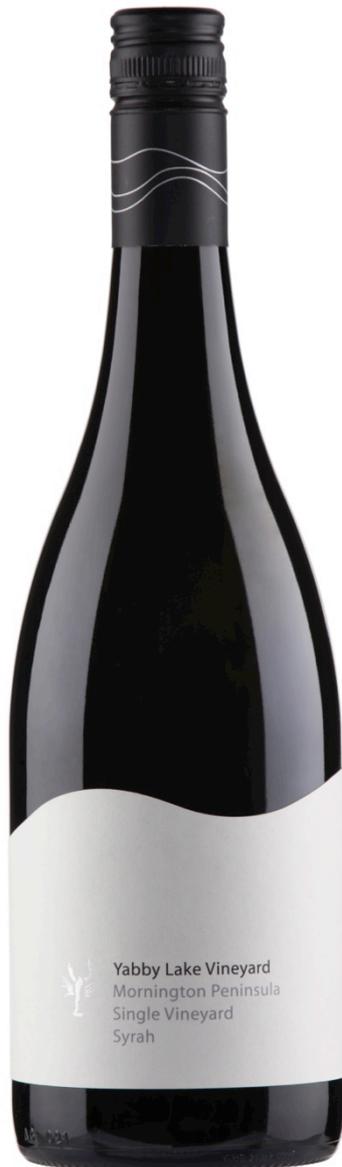


Yabby Lake Vineyard
Mornington Peninsula

2017 Yabby Lake Single Vineyard Syrah

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

The 2017 vintage is a classic in the making. A mild but windy spring led into a cool summer and extended autumn. The wines are classically proportioned and destined for a long life.



Region	Tuerong, Mornington Peninsula
Blocks	2 (52%) & 3 (48%)
Alc	14%
Clones	PT23 (70%) BVRC12 (30%)
Soil	Sandy loam over Callabonna clay
Harvest	7 April
Winemaker	Tom Carson
Viticulturist	Martin Sampson

Winemaking

The fruit was handpicked and gently de-stemmed into traditional oak open fermenters. A small portion of whole bunches (10%). After 10-14 days on skins, the wine was pressed into tight grain 500L French oak puncheons for malolactic fermentation and maturation. The wine remained in oak for 11 months and was racked once 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.