



2018 Yabby Lake Single Block Releases

Available 1 November 2019

2018 Yabby Lake Single Block Release 'Block 1' Pinot Noir

2018 Yabby Lake Single Block Release 'Block 5' Pinot Noir

A NOTE FROM TOM CARSON

The 2018 season was characterised by a warm and extended summer. The wines are intensely flavoured, yet poised and balanced, ensuring their longevity. The Block 1 Pinot Noir has a fine structure with supple tannins, a silky texture and volume of fruit that carries the long finish.

The Block 5 Pinot Noir is concentrated and deeply saturated with dark berry fruit and a fine silky texture. It has great intensity, persistence and a long and powerful finish.

THE WINES

This is our 8th 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 Pinot Noirs from Block 1 and Block 5. This is just the second release of Block 5 Pinot Noir in a decade, the first was made in 2008.

DETAILS	2018 Block 1 Pinot Noir	2018 Block 5 Pinot Noir
Region	Tuerong, Mornington Peninsula	Tuerong, Mornington Peninsula
Alc	13.5%	13.5%
Clones	100% MV6	50% MV6, 50% G5V15
Soil	Light sandy clay loam	Sandy clay loam over friable yellow clay
Harvest	13 March	7 March
Winemaking	Handpicked, hand sorted and gently destemmed (leaving 25% whole bunch in both 1.1 and 1.4 parcels) into a traditional French oak fermenter. Following a 3-4 day soaking the fermentation proceeded, peaking in temperature at 32°C. 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 February 2019.	Handpicked, hand sorted and gently destemmed (with 25% whole bunches) into a traditional French oak open fermenter. Following a 3-4 day soaking the fermentation proceeded, peaking in temperature at 32°C. 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 February 2019.

THE WORD SO FAR ... JAMES HALLIDAY:

2018 Yabby Lake Single Block Release Block 1 Pinot Noir - 96 points

"Hand-picked and sorted, gently destemmed leaving 25% whole bunches in traditional oak ferment, 3-4 days cold soak, 14 days on skins, pressed to French puncheons for 9 months maturation. Exceptional colour; super supple mouthfeel, a velvety mid-palate balanced by savoury/forestry glimpses on the finish."

2018 Yabby Lake Single Block Release Block 5 Pinot Noir - 96 points

"Hand-picked and sorted, gently destemmed, partial whole berry adherence for stems, 4 days cold soak, wild-fermented, 14 days on skins, pressed to tight-grain puncheons for 8 months maturation. Very spicy/juicy red fruits on the long, medium-bodied palate."