



Yabby Lake Vineyard
Mornington Peninsula

2018 Yabby Lake Single Block Release – Block 1 Pinot Noir

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. 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.

The 2018 season was characterised by a warm and extended summer. The wines are intensely flavoured, yet poised and balanced, ensuring their longevity.



Region	Tuerong, Mornington Peninsula
Block	1
Sub Block	Sub-blocks 1.1 & 1.4
Alc	13.5%
Clones	100% MV6
Soil	Light sandy clay loam
Harvest	13 March
Winemaker	Tom Carson
Viticulturist	Martin Sampson

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.

Tasting note

Red cherry, forest berries, Asian spice, rose petals and a perfumed note highlight the aromas. The palate has a fine structure with supple tannins, a silky texture and volume of fruit that carries the long finish. Extremely fine and poised. Cellar for 8 – 12 years.

96 POINTS – JAMES HALLIDAY