



Yabby Lake Vineyard
Mornington Peninsula

2018 Yabby Lake Single Block Release – Block 5 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.

This is just the second release of Block 5 Pinot Noir in a decade, the first was made in 2008.



Region	Tuerong, Mornington Peninsula
Block	5
Sub Block	Sub-blocks 5.1 & 5.2
Alc	13.5%
Clones	50% MV6, 50% G5V15
Soil	Sandy clay loam over friable yellow clay
Harvest	7 March
Winemaker	Tom Carson
Viticulturist	Martin Sampson

Winemaking

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.

Tasting note

Dark forest berries, black cherry and Asian spice dominate the aromas. The palate is concentrated and deeply saturated with dark berry fruit and a fine silky texture. This wine has great intensity, persistence and a long powerful finish. Cellar for 8 – 12 years.

96 POINTS – JAMES HALLIDAY



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