

2013 Yabby Lake Single Vineyard Chardonnay

2012/2013 Growing Season

Good winter rains ensured dams were full and soil moisture filled to capacity for the start of the 2012/13 growing season. Spring was warm and dry providing excellent conditions for the season ahead. The summer saw consistently high temperatures but very even conditions prevailed, with none of the extreme heat days we have experienced in some recent vintages.

Harvest commenced on 20 February, the same day as last vintage and coincidently all Chardonnay and Pinot Noir grapes were picked by the 9 March, again the same as last vintage. 2013 vintage fruit arrived at the winery in excellent condition across-the-board, free from disease and at perfect ripeness levels – terrific flavour and acid retention in the whites and pinot showing great colour, flavour and balance. The winemakers predict 2013 to be the best 'odd' year since 2005.



Region	Tuerong, Mornington Peninsula
Alc	12%
Clones	45% Mendoza (Blocks 1 & 6), 35% P58 Clone (Block 1 & 4), 20% B96 (Block 4)
Soil	Sandy Clay Loam with iron shot stone and light medium clay
Winemaker	Tom Carson
Viticulturist	Keith Harris

Winemaking

Our philosophy is to craft a chardonnay of great purity, reflecting 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 that expression.

The fruit was carefully handpicked on 21-23 February and arrived at the winery in pristine condition. Every parcel of chardonnay was handled separately in the winery, with minimal intervention. The chardonnay was crushed, pressed and transferred with solids, into tight grain 500L French oak puncheons (10% new) to undergo natural fermentation. It was then left to mature on lees for 11 months, without malolatic fermentation proceeding, until bottling in February 2014.

Tasting note

A fine, pure and intense aroma with classic notes of citrus blossom and grapefruit pith. The palate is fine with great depth of flavour. Tightly wound together with a precise minerality, the wine has beautiful line and length.