



Yabby Lake Vineyard  
Mornington Peninsula

## 2014 Yabby Lake Single Vineyard Chardonnay

### *2013/2014 Growing Season*

The winter of 2013 was warmer than average with good rain events recorded. The first month of spring continued this trend (1.8°C above long-time average temperatures), with above average rain as well. This meant vineyard soils were at full moisture.

Flowering in early November coincided with a period of rainfall and strong cold winds resulting in some fruit set issues, particularly in the most wind exposed blocks – setting up the vintage for lower yields. The wet soils however encouraged strong shoot growth requiring meticulous canopy management to open up the fruiting zone. October, November and December were all cooler than average and the vines enjoyed a good, even growing season.

The second week of January saw a burst of heat with temperatures in the high 30°C's. Given the vines had healthy canopy cover and good moisture supply from early season rain, this did not affect fruit quality at all. February and March conditions were ideal - warm and dry, perfect for vine health and flavour development.

The 2014 vintage started on 21 February with pinot gris and finished on 1 April with the syrah. Overall, crops were below average due to small bunches and berry sizes – a fact which also delivered fruit of exceptional intensity of flavour. Another vintage of excellent quality, just a little less quantity!



<b>Region</b>	Tuerong, Mornington Peninsula
<b>Alc</b>	12.5%
<b>Clones</b>	40% Mendoza (Blocks 1 & 6), 30% P58 Clone (Block 1), 10% B95 (Block 7), 10% B96 (Block 7), 10% B97 (Block 7).
<b>Soil</b>	Sandy Clay Loam with iron shot stone and light medium clay
<b>Winemaker</b>	Tom Carson
<b>Viticulturist</b>	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.*

Each parcel of chardonnay was carefully handpicked between 27 February and 5 March, in pristine condition. Every parcel 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 (20% new) to undergo natural fermentation. It was then left to mature on lees for 11 months, without malolactic fermentation proceeding, until bottling in February 2015.

### **Tasting note**

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

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Yabby Lake Cellar Door, Open 7 days - 03 5974 3729