



Yabby Lake Vineyard  
Mornington Peninsula

## 2016 Yabby Lake Single Vineyard Chardonnay

*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.*

### 2015/2016 Growing Season

Winter of 2015 was cold and dry, the coldest in 26 years, with an average of 13.9°C.

Cold and dry conditions continued into spring, with below average rainfall throughout September and October. Budburst occurred in mid-September. Flowering commenced early November with the dry conditions prevailing. The gentle, dry and warm conditions led to excellent fruit set and pre-bunch closure around 30 November.

Summer began with below average rainfall and above average temperatures. It was Victoria's third warmest summer on record and we were thankful for the prevailing sea breezes in our part of the world. February was hot and dry and harvest commenced at Yabby Lake on 11 February, the earliest vintage on record at Yabby Lake - one week earlier than 2015, unprecedented for the Mornington Peninsula. Pinot Gris was harvested first, then Chardonnay followed by the Pinot Noir. The fruit was picked in excellent, pristine condition – with concentrated fruit flavours and exceptional colours.



<b>Region</b>	Tuerong, Mornington Peninsula
<b>Alc</b>	12.5%
<b>Clones</b>	Mendoza 37.5% (Blocks 1 & 6), P58 27.5% (Block 1), B96 17.5% & B76 17.5% (both Block 4).
<b>Soil</b>	Sandy Clay Loam with iron shot stone and light medium clay
<b>Winemaker</b>	Tom Carson
<b>Viticulturist</b>	Martin Sampson

### Winemaking

Each parcel of chardonnay was carefully handpicked on 13 February (Blocks 1 & 4) and 15 February (Block 6), 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 Feb 2017.

### Tasting note

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