



Yabby Lake Vineyard
Mornington Peninsula

2014 Yabby Lake Single Vineyard Pinot Noir

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!



Region	Tuerong, Mornington Peninsula
Alc	12.5%
Clones	60% MV6 (Block 1, 5 & 6) 40% G5V15 (Block 2, 5 & 6)
Soil	Light sandy clay loam, sandy loam deep soils
Winemaker	Tom Carson
Viticulturist	Keith Harris

Winemaking

Our philosophy is to craft pinot noir 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.

The fruit was handpicked, with each parcel handled separately in the winery. Hand sorted and carefully destemmed each parcel went into traditional open fermenters. The fermentation was hand plunged up to three times per day, the temperature of the fermentation peaked at 32°C and the wine stayed on skins for 7 – 15 days, after which the wine was pressed into tight grain French oak puncheons (500L) for malolactic fermentation and maturation (11 months in oak. 20% new). The wine was bottled in February 2015. No fining, light filtration.

Tasting note

Incredibly perfumed and detailed aroma with great depth of character. The palate is bursting with red and dark fruits. This beautifully structured wine has a beguiling silky texture and exceptional volume of fruit that carries the long finish. Stored carefully, this wine will age gracefully for at least ten years.

Two Trophies 2015 Royal Queensland

Best Pinot Noir & Best Single Vineyard Red Wine