



2025 Red Claw Chardonnay

The 2025 season saw a welcomed return of warm and extended summer conditions, producing full flavoured wines with impeccable intensity and balance.



Region	Mornington Peninsula
Alc	13%
Winemaker	Tom Carson, Luke Lomax
Harvested	22 nd February – 8 th March

Winemaking

The fruit was hand harvested between the 22nd of February and the 8th of March and whole bunch pressed in small batches before it was left to settle overnight. French oak barrels (500L puncheons) were used for fermentation (no malolactic). All natural yeast ferments. The wine was aged on yeast lees, and estate bottled in late August 2025.

Tasting note

Bright intense pale straw colour. Lifted and pure aromas of clean citrus notes, stone fruit and a subtle hint of spicy French oak. The wine has a tightly focused palate, with lovely balance and a long, complex finish. Enjoy over the next 3 - 4 years.

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