



2024 Red Claw Pinot Noir

2024 season brought 'La Nina' weather conditions for the fourth year in a row. It was a fine and early ripening vintage with low yields and superb quality.



Region	Mornington Peninsula – Tuerong
Alc	13.5%
Clones	G5V15, MV6, D4V2, 115, 114, ABEL, 667
Winemaker	Tom Carson, Luke Lomax
Harvested	20 February - 30 March

Winemaking

Handpicked between 20th February and 30th March, with each parcel handled separately in the winery. Hand sorted and carefully destemmed with 10% whole bunches, each parcel went into traditional open fermenters. The wine underwent three days of cold soaking to ensure even and thorough extraction. Batches were on skins for 7-10 days, after which time they were transferred into French oak (500L puncheons) for 10 months, the blend was then assembled in tank and estate bottled in December 2024.

Tasting note

Characteristic perfumed, fragrant aromas highlighted by bright cherry and red fruits, complemented by a touch of spice and underlying French oak. The long, silky palate has lovely elegance and delicacy, a plush, velvety texture and a finely poised finish.

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