Yabby Lake Vineyard
Mornington Peninsula

2021 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.

2021 was a vintage of exceptional quality. A wet winter, mild spring and temperate summer produced wines that will live long in the memory and in the cellar.



Region	Tuerong, Mornington Peninsula
Alc	13%
Clones	70% Mendoza, 30% P58
Blocks	1, 4, 6 & 10
Harvest	1 – 22 March
Soil	Sandy Clay Loam with iron shot stone and light medium clay
Barrel	100% French oak (25% new)
Winemaker	Tom Carson

Winemaking

The mild and even ripening conditions during harvest ensured every parcel of fruit was handpicked at exactly the right moment. Careful handling in the winery ensued, some parcels were crushed and some whole bunched pressed. The juice was transferred to 500 litre French oak barrels for natural fermentation. A 25% portion of which were new. The wines were aged on lees in oak for a further 10 months, prior to bottling in February 2022.

Tasting note

The potential of this wine is apparent from the first time you look at it. The colour is super bright with green tints, the aromas are fresh, pure and intense. Grapefruit, citrus blossom and a hint of lime, with a lovely flinty note underlying. There is a nice layer of almond meal and cashew nut from the barrel fermentation. The palate is intense with layers of deeply textured and concentrated fruit. White stone fruit and pithy grapefruit weave through a tightly wound and piercingly intense mineral finish that goes on and on. Cellar for at least five years, the wine will go well past 10 years.

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