Yabby Lake Vineyard
Mornington Peninsula

# 2022 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.*

2022 was a vintage of tiny yields, the lowest in our history. This was due to severe storms during flowering. However, the positive is the wines are of exceptional quality – they are intense, with incredible balance and persistence.




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| **Region** | Tuerong, Mornington Peninsula |
| **Alc** | 13.5% |
| **Clones** | Mendoza (35%), P58 (34%), B96 (31%) |
| **Blocks** | 1, 4, 6, 7 |
| **Harvest** | 4 – 9 March |
| **Soil** | Sandy Clay Loam with iron shot stone and light medium clay |
| **Barrel** | 100% French oak (25% new) |
| **Winemaker** | Tom Carson |

## Winemaking

Handpicked between 4 – 9 March. Some parcels were crushed and some whole bunch 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 11 months, prior to estate bottling in late January 2023.

## Tasting note

The colour is bright with green tints, the aromas are fresh, pure and intense. Stone fruit, 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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