Yabby Lake Vineyard
Mornington Peninsula

2023 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.

The 2023 season brought 'La Niña' weather conditions for the third year in a row – a cool and late ripening vintage, with low yields and superb quality.



Region	Tuerong, Mornington Peninsula
Alc	13.5%
Clones	60% Mendoza, 40% P58
Soil	Sandy Clay Loam with iron shot stone and light medium clay
Harvest	18 – 21 March
Barrel	100% French oak (25% new)
Winemaker	Tom Carson

Winemaking

Handpicked between 18 – 21 March and 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 10 months, prior to estate bottling in late January 2024.

Tasting note

The 2023 vintage was cool and late with low crops, resulting in finely poised wines. The Chardonnay has orchard stone fruit, grapefruit, citrus blossom, a hint of roasted almond and a lovely flinty note underlying. The palate is youthful and intensely concentrated, there is a nice layer of almond meal and cashew nut from the barrel fermentation rounding out the fruit. There are 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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