



2025 Yabby Lake Tasmania Single Vineyard Chardonnay

Our philosophy at Yabby Lake is to craft single vineyard wines of great purity and character, reflective of our site and the season in which it was grown.

In 2022, we embarked on an exciting new chapter for our family wine business – purchasing a special site deep in the heart of the Coal River Valley in Tasmania. We continue the same philosophy at our Tasmanian vineyard – a single vineyard chardonnay and pinot noir from the 2025 vintage.

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



Region	Coal River Valley, Tasmania
Alc	13%
Clones	100% B96
Site	North aspect, in Campania
Harvest	21-22 March
Barrel	100% French oak (20% new)
Winemaker	Tom Carson, Luke Lomax

Winemaking

Handpicked on 21st and 22nd of March and carefully transferred overnight in climate-controlled storage to the winery at Yabby Lake Vineyard.

Whole bunch pressed. The juice was transferred to 500 litre French oak barrels for natural fermentation. A 20% 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 2026.

Only 500 dozen made.

Tasting note

Lovely bright mid yellow, green tints. Aromas of citrus blossom and orchard fruits, hazelnut and a hint of struck match. The palate is concentrated and rounded with serious texture and mouthfeel, the acidity runs in tandem with the fruit and the finish is precise and long. Cellar for 5 -10 years.

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