Yabby Lake Vineyard
Mornington Peninsula

2019 Yabby Lake Single Vineyard Pinot Noir

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.

A warm summer with resultant early harvest, produced wines that have great intensity, detailed structure and excellent depth of flavour.



Region	Tuerong, Mornington Peninsula
Alc	13.5%
Clones	100% MV6 (Blocks 1,2 & 6).
Soil	Light sandy clay loam, sandy loam deep soils
Harvest	4 – 7 March
Winemaker	Tom Carson
Viticulturist	Martin Sampson

Winemaking

The fruit was handpicked, with each parcel handled separately in the winery. Hand sorted and carefully destemmed (25% whole bunches). Each parcel went into traditional oak open fermenters. The fermentation was hand plunged up to three times per day, the temperature of the fermentation peaked at 32ºC and the wine stayed on skins for 6 – 10 days, after which the wine was pressed into tight grain French oak puncheons (500L) for malolactic fermentation and maturation (12 months in oak. 20% new). The wine was bottled in February 2020. No fining, light filtration.

Tasting note

Deep crimson, the 2019 pinot noir has an incredibly perfumed and nuanced floral aroma. The palate is finely structured, concentrated and plush with a host of tightly packed red berry fruits. Polished and poised, the glossy sheen of subtle French oak is beautifully integrated in the background. The slightly chalky tannins have lovely finesse and delicacy, with a supple texture and incredible length. Stored carefully, this wine will age gracefully for at least 10 years.

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