Yabby Lake Vineyard
Mornington Peninsula

2021 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.

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% MV6, 25% G5V15, 5% D4V2
Blocks	1, 2, 5 & 8
Soil	Light sandy clay loam, sandy loam deep soils
Harvest	10–20 March
Barrel	100% French oak (20% new)
Winemaker	Tom Carson

Winemaking

The mild and even ripening conditions meant patience was essential in 2021, to ensure thorough and complete ripening of the fruit. Harvest was in March and over a 10-day period for pinot noir. The fruit was handpicked, with each parcel handled separately in the winery. Hand sorted and carefully de-stemmed, the whole berries were then transferred to oak fermentation vats for natural fermentation. A small portion of whole bunches (10%) were used in 2021. Once fermentation was complete the wines were transferred to French oak 500L barrels for maturation, 20% of which were new. The wines were left undisturbed until bottling in February 2022.

Tasting note

A bright and dense crimson colour. The aromas are intense and complex for a young wine - red fruits, raspberry, red currant with dark cherries, coupled with a floral and spicy note. The palate is super fine and silky with layers of red fruits and florals. It is rounded and intense with layers of flavour and texture leading to a long and bold finish. Cellar for at least five years, and preferably more than 10.