



Yabby Lake Vineyard Mornington Peninsula

2022 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.

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.



Region	Tuerong, Mornington Peninsula
Alc	13.5%
Clones	MV6, D4V2, G5V15
Blocks	1, 2, 3, 5
Soil	Light sandy clay loam, sandy loam deep soils
Harvest	Over a 14-day period in March
Barrel	100% French oak (20% new)
Winemaker	Tom Carson

Winemaking

Harvest was in March and over a 14-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. 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 estate bottling in late January 2023.

Tasting note

A bright and dense crimson colour. The aromas are intense and complex for a young wine – quite intense dark cherry, red fruits, raspberry, red currant, 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.



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