



## Yabby Lake Vineyard Mornington Peninsula

### 2024 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.*

The 2024 season brought 'La Niña' weather conditions for the fourth year in a row – a fine and early ripening vintage, with low yields and superb quality.



<b>Region</b>	Tuerong, Mornington Peninsula
<b>Alc</b>	13.5%
<b>Clones</b>	MV6 (40%), Abel (30%), 667 (5%) D4V2 (25%)
<b>Blocks</b>	1, 2, 3, 5, 6
<b>Soil</b>	Light sandy clay loam, sandy loam deep soils
<b>Harvest</b>	20 <sup>th</sup> February – 4 <sup>th</sup> March
<b>Barrel</b>	100% French oak (20% new)
<b>Winemaker</b>	Tom Carson, Luke Lomax

#### Winemaking

The fruit was handpicked between 20<sup>th</sup> February – 4<sup>th</sup> March, 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 (10%) of whole bunches were used in 2024. Once fermentation was complete, the wines were transferred to French 500L oak barrels for maturation, 20% of which were new. The wines were left undisturbed until estate bottling in late January 2025.

#### Tasting note

A bright crimson. Aromas of red fruits - strawberry, raspberry, red currant, coupled with a floral and spicy note. The palate has layers of fine grained and silky tannins. It is intense and full, with layers of flavour and texture leading to a long, lingering finish. Cellar for at least five years, and preferably more than 10.