Yabby Lake
Tasmania

2025 Yabby Lake Tasmania Single Vineyard Pinot Noir

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	667 (36%), 777 (31%), 115 (20%), D4V2 (13%)
Site	North aspect, in Campania
Harvest	21-22 March
Barrel	100% French oak (25% new)
Winemaker	Tom Carson, Luke Lomax

Winemaking
The fruit was handpicked between 21-22 March, and carefully transferred overnight in climate-controlled storage to the winery at Yabby Lake Vineyard.
Hand sorted and carefully de-stemmed, the whole berries were then transferred to oak fermentation vats for natural fermentation. A small portion (8%) of whole bunches were used in 2025. Once fermentation was complete, the wines were transferred to French oak 500L barrels for maturation, 25% of which were new. The wines were left undisturbed until estate bottling in late January 2026. *Only 500 dozen made.*

Tasting note
Lovely deep crimson colour. The aromas are dark berry fruited, with a floral note and a spicy lift. The palate is plush and rounded with fine grained tannins and serious depth of fruit. Long and fine on the finish. Cellar 5 - 10 years.