Yabby Lake Vineyard
Mornington Peninsula

2023 Yabby Lake Single Vineyard Syrah

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 2023 season brought 'La Niña' weather conditions for the third year in a row – a cool and late ripening vintage, with low yields and superb quality.



Region	Tuerong, Mornington Peninsula
Block	3
Alc	13.5%
Clones	PT23, BVRC12
Soil	Sandy loam over Callabonna clay
Harvest	13 April
Winemaker	Tom Carson

Winemaking

The fruit was handpicked on 13th April from Block 2 and 3 (sandy loam soils, over callabonna clay). Gently de-stemmed into traditional oak open fermenters. After 10-14 days on skins, the wine was pressed into tight grain 500L French oak puncheons for malolactic fermentation and maturation. The wine remained in oak for 11 months and was racked once during maturation. Estate bottled late January 2024.

Tasting note

A perfumed and spicy Syrah, medium-bodied in style. The palate is concentrated and silky, with finely structured tannins, bright fruit characters, wonderful elegance and depth. Stored carefully, this wine will age gracefully for ten years.

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