Yabby Lake
Tasmania

Yabby Lake Tasmania Cuvée Nina Rosé

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	Tasmania, Coal River Valley – Single Vineyard
Variety	Chardonnay 85% (75, 95, 96 and I10V5 clone), 15% Pinot Noir (114, 115, 777)
Site	North aspect, in Campania
Alc.	12.5%
Soil	Sandy Clay Loam with iron shot stone and light medium clay
Harvested	21st and 22nd March 2025
Tirage	August 2025
Disgorged	15th August 2026
Dosage	7.0 g/L
Winemaker	Tom Carson and Luke Lomax
Viticulturist	

Winemaking

Handpicked on 21st and 22nd of March and carefully transferred overnight in climate-controlled storage to the winery at Yabby Lake Vineyard.

Traditional Method. Whole bunch pressed, only the cuvée used (512.5L/t). Primary fermentation in stainless steel before bottling, and secondary fermentation in bottle for ageing on lees.

Tasting note

From a classic warm vintage in the Coal River Valley. A lifted floral and berry scented nose, the palate is generously flavoured with a lovely creaminess, finishing fresh and lively. The ageing time on lees imparts wonderful complexity, with a hint of brioche on the finish.