



Wine Tasting Notes



Yabby Lake Vineyard
Mornington Peninsula



Yabby Lake Vineyard Mornington Peninsula

Wine Tasting Notes - 2005-2006 Growing Season

A warmer than average spring saw the vines get off to a good start for the season. January thru to March 2006 was then cooler than average but despite this, the growing degree day target for Pinot Noir and Chardonnay was reached early on the morning of the 5th March, 2006. Incredibly this was the same day as the 2001 vintage (Yabby Lakes first vintage). Overall it was a warm, dry disease free season with vintage starting earlier than normal. Bunch sizes and berry weights were good with crops coming in on forecast and in terrific condition. Another great vintage. Keith Harris, Chief Vineyard Manager.

Yabby Lake Vineyard Pinot Noir 2006

The 2006 Pinot Noir is a blend of MV6, Pommard and 115 Clones. MV6 and Pommard are chosen for their structure and complexity whilst 115 is selected for the layers of elegance it imparts on the final blend. Each clone is planted on a specific soil type and aspect at the Yabby Lake Vineyard. The subtle variations that each block produces gives great depth of character and personality to this wine.

The fruit was handpicked, destemmed and gently crushed into open fermenters for a 3-4 day cold soak. After yeast inoculation the temperature of fermentation peaked at 32C during which time the must was plunged up to three times per day. The wine was pressed after seven days post ferment maceration into barrel (33% new Troncais and Allier barriques) for Malolactic fermentation and ageing. It was racked once in the spring and once after the following vintage for bottling.

This wine exhibits a great depth of colour. Ripe plums, dark berries and spice with perfumed oak and subtle red cherry fruit aromas. The palate displays an abundance of ripe blackberry and cherry fruit characters, whilst complimented by subtle oak. The wine has excellent weight and balance with lush rich flavours. The seamless integration of oak and acid are balanced by a sweet middle palate and a long lingering finish. This Pinot Noir will age gracefully for at least seven years under ideal storage conditions.

Yabby Lake Vineyard Chardonnay 2006

The 2006 Yabby Lake Chardonnay is a blend of six clones Penfolds 58, Mendoza, Dijon 76, Dijon 95 & Dijon 96, I10V1. These clones were planted in 1998 at the Yabby Lake Vineyard on the Mornington Peninsula. Each clone was planted on a specific soil type and aspect at the Yabby Lake Vineyard. The subtle variations that each block produces gives great depth of character and personality to this wine.

The fruit was hand harvested and gently whole cluster pressed in small batches before it was left to settle overnight. The partially clarified juice was then transferred in barrels for fermentation. French oak barrels were used from the Voges and Allier regions (33% new). Fermentation lasted up to three weeks. The Barrels were then stirred every second week for seven months. The wine was aged on yeast lees for 10 months and then assembled and bottled in February 2007.

Brilliant vibrant appearance. The wine has a lovely depth of fruit and complexity, the aromas are white peach and stone fruits with floral and citrus notes. The oak provides some background complexity. The elegant, balanced palate is dominated by crisp varietal fruit and integrated nutty oak. This medium bodied wine is well structured with a persistent crisp seamless finish. An ideal compliment to food, this wine will age gracefully for at least five years under ideal storage conditions.

PINOT NOIR TECHNICAL DETAILS	
GROWING REGION	Mornington Peninsula
GRAPE VARIETY	Pinot Noir 100%
ALCOHOL	14%
ACIDITY	6.1 g/l
PH	3.50
AGEING	13 months in French oak
WINEMAKER	Tod Dexter

CHARDONNAY TECHNICAL DETAILS	
GROWING REGION	Mornington Peninsula
GRAPE VARIETY	Chardonnay 100%
ALCOHOL	13.5%
ACIDITY	7.1 g/l
PH	3.15
AGEING	10 months in French oak
WINEMAKER	Tod Dexter



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Mornington Peninsula

Wine Tasting Note - 2007 Growing Season

The 2007 vintage was ideal throughout Southern Australia. Mild, dry weather allowed the fruit from our Mornington Vineyards to be harvested in optimum condition. Bunch size and berry weight were good with crop coming in on forecast and in terrific condition. Another great vintage.

Keith Harris, Chief Vineyard Manager

2007 Yabby Lake Pinot Gris

First planted in 1998 at the Yabby Lake Vineyard it has taken 10 years of trial and experimentation to produce this outstanding wine.

Handpicked fruit was whole bunch pressed into tank. After settling overnight 75% of the juice was racked to another tank for fermentation and 25% was racked into seven year old barrels for fermentation. Yeast for the tank component was selected for its ability to complete fermentation slowly at low temperatures in order to highlight the delicate varietal aromas and flavors. The yeast for the barrel fermented component was selected to allow a more vigorous fermentation at warmer temperatures. The wine was left in barrel and tank on yeast lees and stirred fortnightly until November 2007 to gain mouth feel and complexity. Bottling occurred early in January 2008.

The wine is bright pale gold in colour with lifted aromas of green olive, wild honey, musk and pear. A mouth filling, vibrant and savory wine that is elegantly structured with sweet fruit, a medium body and persistent crisp finish.

PINOT NOIR TECHNICAL DETAILS	
GROWING REGION	Mornington Peninsula
GRAPE VARIETY	Pinot Gris 100%
ALCOHOL	14.5%
WINEMAKER	Tod Dexter

Produced and Bottled by Yabby Lake International www.yabbylake.com

Yabby Lake International Pty Ltd: T (03) 9667 6925 Email: info@yabbylake.com www.yabbylake.com

Yabby Lake International is part of the Kirby Family Vineyards Group