

# MAC FORBES

## WOORI YALLOCK CHARDONNAY 2013

*At 1.36ha, the School House block, owned by the Fergusons, has been leased by Mac Forbes Wines since 2012. The south facing aspect delivers relief to the vines from hot northerly winds. This unique vineyard, planted in 1995, produces stunning fruit in both hot and cooler years and captures much of what we are seeking in terms of suitability of variety to site.*



### TASTING NOTES:

#### **Appearance:**

Pale straw, clear

#### **Nose:**

Complex with a balance of sulphide, grapefruit pith, and wet stones. Higher tones of lime pickle and lower tones reminiscent of savoury pastry.

#### **Palate:**

Classic Woori drive and linearity. Flavours of lime curd combine with a minerality that pushes throughout the whole length of the wine, to provide a complexity that is hard to pin down. Light on its feet, yet dense and layered, offering more and more as it develops in the glass. Initially a little shy this wine will evolve and improve for a long time.

### VINTAGE CONDITIONS

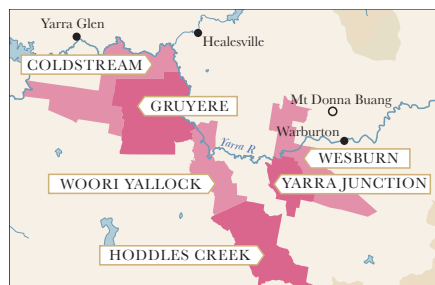
The growing season of vintage 2013 started well with budburst for Chardonnay mid-September. This trend continued through spring with vines using stored moisture well into November. By December however, we were looking for moisture.

In addition to this, temperatures were considerably up in January having 14 days over 30°C and multiple peaks over 39°C. This was accompanied by just 3.6mm of recorded rainfall (effectively none). The trend continued into February with 17 days over 30°C combined with the bare minimum amount of rain.

The high temperatures and lack of water meant we saw early veraison and vines push their fruit to maturity very quickly, this resulted in one of the most compressed vintages of recent times.

The Woori Yallock vineyard was picked by hand on the 25<sup>th</sup> February 2013.

### MAP OF THE LOWER & UPPER YARRA VALLEY



### WINEMAKING

Fruit: hand picked, de-stemmed and crushed before pressing  
Fermentation: barrel  
Maturation: 10 months in new and old oak  
Yeast: indigenous  
Filtration: sterile  
Fining: casein  
Bottled: Dec 11, 2013

### WINE ANALYSIS

Alc/Vol: 13%  
Acidity: 8.10g/l  
pH: 3.13

### VINEYARD

Town: Woori Yallock  
Region: Yarra Valley  
Planted: 1995  
Area: 1.9Ha  
Clone: I10V1  
Aspect: South West  
Soils: Grey loamy clay overlying siltstone  
Altitude: 120m

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