

MAC FORBES

2015 ROSE WOORI YALLOCK PINOT NOIR

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.

Wines produced from this site are recognizable due to the siltstone influence resulting in wines of clarity, drive and a slightly reductive fruit profile.

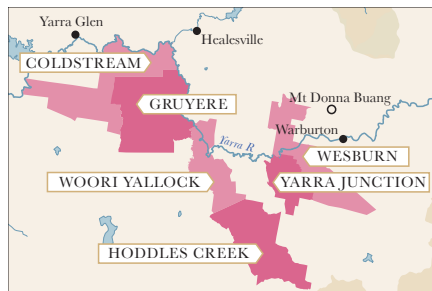


TASTING NOTES:

We have chosen not to provide traditional tasting notes for any of our wines. Our wines hopefully capture vineyard life and vitality. As such the wines are constantly evolving. The only tasting notes that matter are yours.

We recommend decanting this wine prior to serving. (10-15 degrees)

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.5%
Acidity: 6.2g/L
pH: 3.37

VINEYARD

Town: Woori Yallock
Region: Yarra Valley
Planted: 1995
Area: 1.36Ha
Clone: MV6
Aspect: South West
Soils: Grey loamy clay
overlying
siltstone
Altitude: 120m

VINTAGE CONDITIONS

2015 was simply a gorgeous year to be a vine and as a consequence, the wines are stunning.

With consistent rain through winter and spring, we entered the 2015 growing season with a good platform of soil moisture which is always critical. Warm days and moderately cool nights followed into summer which allowed a successful flowering and fruit set meaning yields were up on the disastrous 2014 season (incredibly low yields). Disease pressure was moderately low and as a result most vineyards offered amazing vitality. Early signs of the 2015 vintage are of wines with great energy, precision and structure. Harmony and perfume are also qualities we are associating with all the wines from '15.

WINEMAKING

Fruit: hand picked
Fermentation: crushed to press.
Left to sit on skins for 6 hours then pressed.
Maturation: 6 months in old French oak
Yeast: indigenous
Filtration: Sterile
Fining: none
Bottled: Aug 18, 2015

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www.macforbes.com