

# MAC FORBES

## 2013 YARRA VALLEY CHARDONNAY

The Yarra Valley label is the entry into our Pinot Noir and Chardonnay wines. 'Yarra Valley' is a blend of all declassified barrels from each of our single vineyard sites. They represent a snap shot from across the valley and our vineyards. Generally they can be enjoyed young but cellaring will reward with increased complexity.



### TASTING NOTES:

#### **Appearance:**

Pale straw, clear

#### **Nose:**

Lime curd, flint, sulphide

#### **Palate:**

The palate is textural and stony with green apples, lime rind and white melon. For a warm year the fruit is delicious, approachable and lively.

### **MAP OF THE LOWER & UPPER YARRA VALLEY**



### WINE ANALYSIS

Alc/Vol: 12.5%  
Acidity: 6.8g/l  
pH: 3.2

### VINEYARD

The Yarra Valley Chardonnay is a blend of fruit from Hoddles Creek, Seville and Gruyere vineyards.

### 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.

### WINEMAKING

<b>Fruit:</b>	picked by hand, de-stemmed and crushed before pressing.
<b>Fermentation:</b>	barrel
<b>Maturation:</b>	11 months in new and old oak
<b>Yeast:</b>	indigenous
<b>Filtration:</b>	sterile
<b>Fining:</b>	none
<b>Bottled:</b>	December 2013
<b>Additions:</b>	SO <sub>2</sub>

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