

MAC FORBES

HODDLES CREEK CHARDONNAY 2016

Hoddles Creek currently is our highest vineyard in the Upper Yarra at 270m and our only site on volcanic red soils. These soils offer a wonderful contrast to our other sites. The vineyard is planted in a slight arc and protected by indigenous trees on three sides. Its water holding capacity allows the site to be dry grown. This vineyard while presenting focus and clarity also offers a more open structure and fruit weight than the more linear style of Woori Yallock.



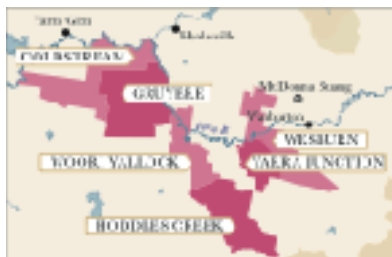
TASTING NOTE:

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: 7.1g/L
pH: 3.17

VINEYARD

Town: Hoddles Creek
Region: Yarra Valley
Planted: 1981
Area: 0.8Ha
Clone: I10V1
Aspect: North
Soils: Deep red friable volcanic
Altitude: 270m

VINTAGE CONDITIONS

2016 was a year that tested the vine and tested us. Ripening was condensed in a manner we have not witnessed and freshness came and went in a blink. So with all our picking crews working overtime, not to mention the staff in the winery, we went to work and didn't stop until the last grape was squeezed to barrel. However, it is becoming very exciting that we have sites that can and do cope with such an array of seasonal challenges.

The Hoddles Creek vineyard was picked by hand on the 15th February 2016.

WINEMAKING

Fruit: de-stemmed and crushed before pressing
Maturation: 9 months in old oak
Yeast: indigenous
Filtration: sterile
Fining: none
Bottled: Dec 1st, 2016

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