

# GRACE BURN



## GRACEBURN WINE ROOM

As most of you will have read or heard by now, this week we are opening our tasting room/wine bar in Healesville named 'Graceburn'. This is a big step and something we are very excited by. We have for a long time wanted a place where we can showcase both current/new releases, as well as many of our older wines in an environment where wines can be drunk and slowly enjoyed rather than just tasted. We will also be offering some basic food, a small range of high end specialty teas, and a 'friends' of wine page that will offer wines from producers who have either worked with us over the years, or who we have worked for at their vineyards.

We would love to offer you a glass when you visit. Just mention you are on the mailing list and we will ensure you get a glass of something special on us.

11a Green Street Healesville 3777. [graceburn@macforbes.com](mailto:graceburn@macforbes.com)

### Hours

Thurs	11-7pm
Friday	11-7pm
Saturday	11-7pm
Sunday	11-5pm

## STAFF

I think it is once again necessary to thank the amazingly committed and clever persons who are part of the MFW team. Since Austin Black (winemaking and general gun) joined 12 months ago and Michael Collins (vineyard manager) joined 3 months ago, we have set the stage for a great few years ahead. Fortunately we retain the brain trust of Dylan Grigg who has been a key part of our development and that of our vineyards since 2008, and also welcome Joel Trist who is working under the direction of Michael.

Finally, over the last 10 years many of you have provided much support to me personally as well as to the business. Ten years in wine is not long, but we are here to stay. We believe the sites we now have are astonishingly unique in a world of homogenous, generic wine. Thanks for your support and I look forward to hearing your feedback on this new release of wines.

For more detailed notes on the released wines please go to our website [www.macforbes.com](http://www.macforbes.com)



## MAC FORBES

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# MAC FORBES







Welcome to the somewhat late publication of the 2014 Newsletter.

Following on from the tiny harvest of 2014 (our 10th harvest for MFW), I almost anticipated this year was going to be relatively relaxed. Relaxing was turfed out the window when a small kooky shopfront in Healesville come up for rent and I couldn't resist taking a lease to open Graceburn Wine Room (opening August 23rd). Now instead we are chasing our proverbial to get pruning done, the tasting room open and release these highly individual and delicious 2013 Chardonnays and Pinots.

This release of the Single Vineyard Pinots and Chardonnays comes from the warm and dry 2013 vintage. It was a challenging year for the speed with which the fruit ripened, and therefore, how quickly we had to respond in the vineyard and make decisions in the winery. It is with some relief that I can relay that although the picking windows were often down to a matter of hours, we managed to get almost all fruit off while the natural freshness and vitality were still a feature. There were a couple of picks where we missed that window and it is remarkable just how dead the fruit tasted in comparison. There is nothing much you can do in the winery when the fruit is lacking life. It is also important to recognise that our own vineyards in particular handled the conditions brilliantly, with little to no stress. All our vineyards held leaf well into autumn suggesting that we have some very resilient and happy vines now, resulting in this release being one of our strongest.

The wines that make up this release include the following:

**Chardonnay (only Upper Yarra sites)**

- 2013 Hoddles Creek (old red volcanic soils)
- 2013 Woori Yallock (siltstone/clay)

**Pinot Noir**

- 2013 Coldstream (compact mudstone/clay – Lower Yarra)
- 2013 Yarra Junction (dark topsoil over clay/siltstone – Upper Yarra)
- 2013 Woori Yallock (siltstone/clay – Upper Yarra)
- 2013 Wesburn (compact siltstone/clay – Upper Yarra)

The 2014 Rieslings are due for release in October.



By picking these wines primarily on balance and not sugar or flavour, we have got a family of wines that don't possess the obvious sweet fruits that can mask the structures and soil expressions that we so embrace from site to site. Instead, these wines are vividly unique in both fruit profiles/shape and structure.

As our understanding of the management of our sites has continued to grow, we are very proud to release these wines for your enjoyment. All these wines, much like previous vintages, will offer much pleasure for you now as young wines but with patience will grow in stature and complexity.

**GRUYERE VINEYARD**

It was with great sadness that we discovered phylloxera (a sap sucking insect related to the aphid that kills own rooted Vinifera vines) in Gruyere at Christmas. The 2014 vintage was the last for this vineyard and leaves a big hole in our family of vineyards. I would like to thank owner and passionate wine lover Warwick Bisley for his early vision to plant the vineyard and for the opportunity to work on such a unique and wonderful site. We are going to miss working with you and the site enormously.