

MAC FORBES

COLDSTREAM PINOT NOIR 2014

This is our warmest Pinot vineyard, so we are conscious of protecting the fruit from hot prevailing winds and high temperatures. The soils hold much of the afternoon heat so this is usually the first vineyard picked.

Due to the increased exposure, this wine displays greater fruit punctuation supported by a firm yet dense tannin bed.



TASTING NOTES:

Cloves, tamarillo and orange rind and a ferrous turned earth character. Perfume and complexity.

A palate of bright, crunchy acidity. Red fruits that weave in with the compacted tannins knit (stemming from the compacted mudstone clay loam). Red fruits and perfume carry and run moped up by an attractive earthiness.

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.4%
Acidity: 6.9g/L
pH: 3.66

VINEYARD

Town: Coldstream
Region: Yarra Valley
Planted: 1997
Area: 1.6Ha
Clone: MV6
Aspect: West
Soils: Grey loam overlying clay
Altitude: 110m

The growing season for the 2014 vintage commenced well, with good weather conducive to healthy vine growth in early spring. However, the arrival of cold wet conditions in November, impacted the crucial fruit set stage of vine development. Conditions improved in December, and as we moved into January the vintage was looking promising. There was the customary heat at the start of 2014, with January experiencing 12 days over 30 °C, including 4 days in row over 40 °C. This continued into February with another 12 days over 30 °C, including 3 days over 40 °C. The heat waves were punctuated by 3 large storms on 2nd January (16mm), 25th January (9mm) and 20th February (27mm). Whilst these storms provided a short respite from the heat, the 2014 season will be remembered as a warm vintage.

The challenges of the growing season saw lower yields at harvest than expected, however the quality of the fruit that was harvested was exceptionally high.

The Coldstream vineyard was picked by hand on the 16th February 2014.

WINEMAKING

Fruit: 100% de-stemmed, portion foot stomped.
Fermentation: open fermenter
Maturation: 11 months in new and old oak
Yeast: indigenous
Filtration: none
Fining: none
Bottled: Jan 15, 2015

Released September 2015

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VINTAGE CONDITIONS