

MAC FORBES

HODDLES CREEK CHARDONNAY 2014

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:

A complex weave of perfume, waxy fruits and a thread of lacy red acidity. There is weight of fruit but not heavy of fruit driven in the slightest. Long and savoury with a hint of herbs. Lovely phenolic framework carries the wine to a finish of pithy green apple and a lick of oak.

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 13.0%
Acidity: 7.65g/L
pH: 3.13

VINEYARD

Town: Hoddles Creek
Region: Yarra Valley
Planted: 1981
Area: 0.8Ha
Clone: 110V1
Aspect: North
Soils: Deep red friable volcanic
Altitude: 270m

VINTAGE CONDITIONS

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 Hoddles Creek vineyard was picked by hand on the 13th March 2014.

WINEMAKING

Fruit: de-stemmed and crushed before pressing
Maturation: 9 months in new and old oak
Yeast: indigenous
Filtration: sterile
Fining: casein
Bottled: Dec 15, 2014

Released September 2015

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