# MAC FORBES

## YARRA JUNCTION PINOT NOIR 2014

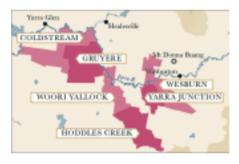
Yarra Junction is our coolest site located in the far eastern Yarra Valley, just next to Wesburn. Situated on gravelly soils, this north eastern site receives cooling influences off the surrounding mountains and is protected from the afternoon sun. Yarra Junction will appeal to those who prefer a more immediately accessible style. It offers femininity and fragility almost within the context of a classic European Pinot.



## TASTING NOTES:

Year on year this site gets clearer. Earth, sour dark cherry and a lift of violets and floral notes. On the palate the green edge provides the spin for the earth, red fruits and dense dark tannins to revolve around. A lower tannin profile from the deeper more generous soils.

## MAP OF THE LOWER & UPPER YARRA VALLEY



## WINE ANALYSIS

Alc/Vol: Acidity: pH: 12.0% 7.13g/L 3.69

## **VINEYARD**

Town: Region: Planted: Area: Clone: Aspect: Soils: Altitude: Yarra Junction Yarra Valley 1995 0.8Ha MV6 North East Grey loamy clay overlying siltstone 180m

#### 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 2<sup>nd</sup> 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 Yarra Junction vineyard was picked by hand on the 27<sup>th</sup> February 2014.

## **WINEMAKING**

Fruit: 10% whole bunch, portion foot stomped Fermentation: open fermenter Maturation: 10 months in new and old oak Yeast: indigenous Filtration: none Fining: none Bottled: Jan 15, 2015

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