

# MAC FORBES

## 2015 SPRING RIESLING STRATHBOGIE RANGES

We continue our journey with Riesling and our beloved single vineyard site in the Strathbogie Ranges. The vineyard is located on decomposed Granite soils at 600m, on the cooler south east side of the Strathbogie Ranges and has large diurnal temperature fluctuations (day-night temp change). This site is establishing a style unlike any other Aussie Riesling, with texture and intensity its hallmarks. The granite soils are the key factor in all wines from this site.



## TASTING NOTES:

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. (14-16 degrees)

## MAP OF THE STRATHBOGIE RANGES



## WINE ANALYSIS

Alc/Vol: 12.1%  
Acidity: 14g/L  
pH: 3.23

## VINEYARD

Town: Caveat  
Region: Strathbogie Ranges  
Planted: 1983  
Area: 5 Acres  
Clone: AV702352  
Aspect: East  
Soils: Granitic  
Altitude: 600m

## VINTAGE CONDITIONS

2015 was simply a gorgeous year to be a vine and as a consequence, the wines are stunning.

With consistent rain through winter and spring, we entered the 2015 growing season with a good platform of soil moisture which is always critical. Warm days and moderately cool nights followed into summer which allowed a successful flowering and fruit set meaning yields were up on the disastrous 2014 season (incredibly low yields). Disease pressure was moderately low and as a result most vineyards offered amazing vitality.

Early signs of the 2015 vintage are of wines with great energy, precision and structure. Harmony and perfume are also qualities we are associating with all the wines from '15.

## WINEMAKING

Fruit: Crushed and de-stemmed into the press and left to sit in juice for 2-12 hours.  
Pressing: gentle 12 hour pressing cycle.

Fermentation: Cask and tank  
Maturation: Oak and stainless - on lees

Yeast: Indigenous

Filtration: Sterile

Fining: None

Bottled: August 18, 2015

Released October 2015