

# MAC FORBES

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## 2017 COLDSTREAM PINOT NOIR

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 NOTE

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)

## VINTAGE CONDITIONS

2017 started slowly and took a more leisurely stroll through to harvest in March. Punctuated with regular rainfall and a moderate warmth, 2017 was a gorgeous season with near perfect conditions for ripening fruit.

Low sugars and higher acids dancing with glorious fruit weight define 2017.

## WINE ANALYSIS

Alc/Vol: 12%  
Acidity: 5.6g/L  
pH: 3.69

## VINEYARD

Town: Coldstream  
Region: Yarra Valley  
Planted: 1997  
Area: 1.6Ha  
Clone: MV6  
Aspect: West  
Soils: Grey loamy overlying clay  
Altitude: 110m  
Harvested: 3rd March 2017

## WINEMAKING

Fruit: 100% de-stemmed, portion foot stomped  
Maturation: 11 months in old oak  
Yeast: Indigenous  
Fining: None  
Bottled: 1st February 2018

## LABEL



## RELEASE DATE

1st August 2018

## MORE INFORMATION

[www.macforbes.com](http://www.macforbes.com)