

MAC FORBES

2017 WOORI YALLOCK CHARDONNAY

At 1.36ha, the School House block, owned by the Fergusons, has been leased by Mac Forbes Wines since 2012. The south facing aspect delivers relief to the vines from hot northerly winds. This unique vineyard, planted in 1995, produces stunning fruit in both hot and cooler years and captures much of what we are seeking in terms of suitability of variety to site.

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. (10-15 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: 13.0%
Acidity: 6.7g/L
pH: 3.11

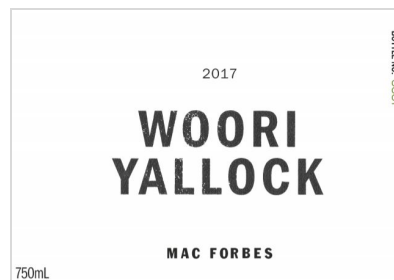
VINEYARD

Town: Woori Yallock
Region: Yarra Valley
Planted: 1995
Area: 1.9Ha
Clone: I10V1
Aspect: South West
Soils: Grey loamy clay overlying siltstone
Altitude: 120m

WINEMAKING

Fruit: hand-picked, de-stemmed and crushed before pressing
Maturation: 9 months in old oak
Yeast: Indigenous
Fining: None
Filtration: Sterile
Bottled: 21st December 2017

LABEL



RELEASE DATE

1st August 2018

MORE INFORMATION

www.macforbes.com