MAC FORBES

2017 YARRA JUNCTION PINOT NOIR	Yarra Junction is our coolest site located in the far eastern Yarra Valley, 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 accessible style. It offers femininity and fragility almost within the context of a classic European Pinot.		
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: Acidity: pH:	11.5% 6.4g/L 3.57	
VINEYARD	Town: Region: Planted: Area: Clone: Aspect: Soils: Altitude: Harvested:	Yarra Junction Yarra Valley 1995 0.8Ha MV6 North East Grey loamy clay overlying siltstone 180m 7th March 2017	
WINEMAKING	Fruit: Maturation: Yeast: Fining: Bottled:	10% whole bunch, portion foot stomped 11 months in old oak Indigenous None 1st February 2018	
LABEL	JUN	2017 YARRA JUNCTION MAC FORBES 750mL	
RELEASE DATE	1st August 2018		
MORE INFORMATION	www.macforbes.com		