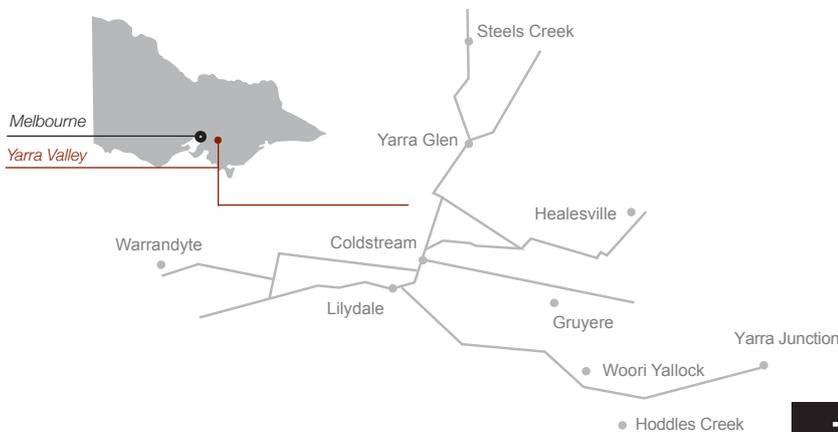


## YARRA VALLEY - HODDLES CREEK

This is Mac's first foray onto the deep red fertile soils of the southern edges of the Yarra Valley— a place he said he'd never go. The result is what we hoped to see, a wine of greater volume than the nearby Woori Yallock – sub-regionality in action!

### Vineyard

Hoddles Creek township is on the southern side of the Yarra Valley situated between Yarra Junction and Woori Yallock. This particular site is on the red soils that characterise the south of the valley. They are deep and fertile. This site is our highest in elevation at 170m.



### TASTING NOTES

- Colour : Med Straw.
- Nose : Melon and grapefruit with fine perfume. Nuts, lees and limejuice provide focus and intensity. Subtle sweetness with pale strawberries and lavender as a backdrop.
- Palate : Palate is firm and explosive with supple creaminess and full front palate that is balanced by the pure and taut acidity. Mouthfeel is dense and powerful with a pure line and weight.

**No of cases produced 88.**

### Vintage Conditions

A cool start to the season witnessed a wet September and non-event of October before 8 weeks of growth in 4 weeks during a warm November. Good flowering and fruitset, generally good ripening with no major heat spikes and some rain mid vintage which didn't cause any major problems in the Yarra Valley. The season overall was the warmest in recent years for both mean min and max but tempered by some timely rain at 2-3 week intervals.

### Winemaking

The grapes for this wine were de-stemmed and crushed before pressing. The juice was cold settled overnight before being racked to barrel for fermentation. Post fermentation the lees were stirred every two weeks until spring 2010. The wine was racked out of barrel in November 2010 for bottling the following month. The final new oak component of the wine is 25% (Francois Freres).

### Wine Analysis

Alc/Vol : 12.7%  
 Acidity : 7.4 g/L  
 pH : 3.14 pH  
 Picking Date : 1st March 2010