

CHARDONNAY

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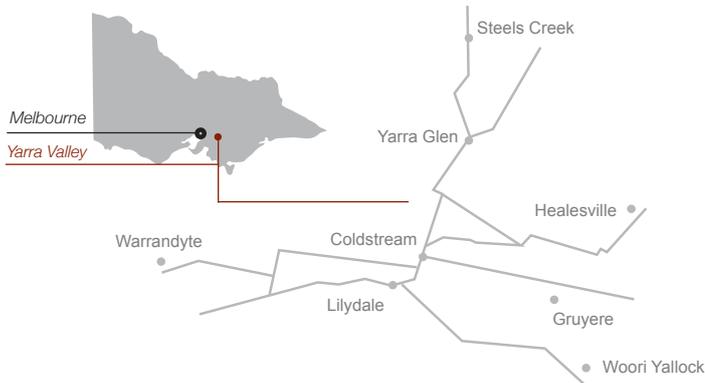
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YARRA VALLEY - WOORI YALLOCK

This has been our most impressive vineyard for pinot noir and chardonnay since the first vintage in 2005. The wine is complex and pure, capturing the natural line that we seek. This line acts as the foundation for added texture and complexity both during the winemaking and with time in bottle. While it shows depth and complexity now, this wine will reward careful cellaring.

Vineyard

Sitting on the cooler side of the Yarra Valley and facing south/south west, this site is perfectly suited to Pinot Noir and Chardonnay. Managed by the Ferguson family, this vineyard is capable of withstanding the hot and dry weather patterns that we have been facing over the previous few vintages.



Vintage Conditions

The 2011 season started off well with a warmer than usual August. Rainfall in the months October, November, January and February saw the highest totals recorded for years. The vineyards were under constant observation and very tight management to work with the cool and wet season. Many sites required leaf plucking and bunch removal to encourage airflow and light around the bunches. The mild summer lead to a long ripening period with many blocks picked later than usual.

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. The wine was racked out of barrel in November for bottling in December 2011. The final new oak component of the wine is less than 15%. No adds other than SO2 were used in the making of this wine.



TASTING NOTES

- Colour : Bright straw, with green tinges.
- Nose : Complex nose of focus and detail.
High-toned aromatics of lychee and white blossom marry flinty struck match. Walnuts and subtle oak the backdrop of richness and intensity.
- Palate : Stone fruits and citrus combine with hints of minerality. Hints of white floral sit with the long, driving acidity and fine phenolic with wonderful length.

Wine Analysis

- Alc/Vol : 12.0%
- Acidity : 6.9 g/L
- pH : 3.28 pH

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