

MAC FORBES

HUGH 2011

*Cabernet Sauvignon, Merlot,
Cabernet Franc, Petit Verdot*

The Bordeaux blend is still arguably the most successful of all grapes or blends from the Yarra Valley. At relatively low alcohols the wines are elegant, perfumed and ripe. While approachable as a young wine – the 2011 Hugh will age gracefully for twenty plus years. In this wine Cabernet Sauvignon is the dominant variety and is complimented by Merlot, Cabernet Franc and Petit Verdot.



TASTING NOTES

Colour:

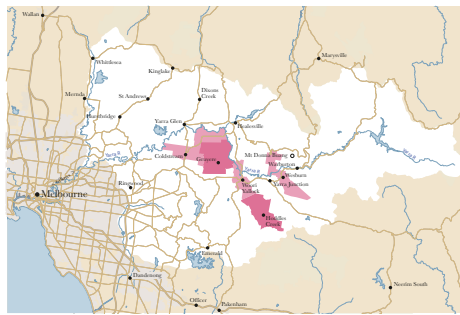
Bright garnet.

Nose:

A precise complex nose of fresh raspberries, dark cherries and plums, joins with savoury herbs, and pencil shavings.

Palate:

Dark bramble and herbal characters. Moves into a firm and detailed palate of savoury meats and elegant balanced tannins.



WINE ANALYSIS

Alc/Vol: 12.5%

Acidity: 5.59 g/L

pH: 3.65

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 led to a long ripening period with many blocks picked later than usual.

WINEMAKING

Each variety that makes up the Hugh is kept separate through fermentation and for most of the maturation process. This means that the open fermenters used range from 0.5 tonnes to 1 tonne. The fruit is 100% de-stemmed and some of it is crushed. The wine spent approximately 10 days on skins where it is hand plunged three times per day. After pressing individually each portion was run to barrels of different sizes. 30% of the wine has matured in new French oak for a period of 19 months. The wine was bottled in December 2012.

VINEYARDS

This fruit is sourced from one small single vineyard in the Yarra Valley subregion of Gruyere which was established in 1996. This vineyard contains all varieties which are carefully managed and dry grown. Being dry grown, special attention is paid to managing the soils for vine health and water retention along with the individual crop-loads for each variety. The site has a gentle northerly aspect with the cabernet sauvignon having a slight westerly exposure. The site has an elevation ranging from 90-112m and typical Yarra soil profile of grey sandy loam with concretions of siltstones and ironstones throughout.