

2012

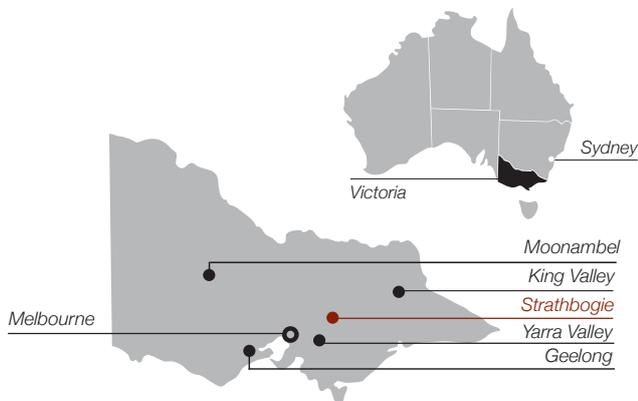
RIESLING RS45

mac forbes
wines

STRATHBOGIE

Vineyard

The vineyard is located in the Strathbogrie Ranges in the Caveat/Terip tablelands, at an elevation of approximately 600m. This gives the characteristic of large diurnal temperature fluctuations (day-night temperature change), helping maintain acidity and capture flavour. The vineyard was planted in 1982 onto free draining deep granite soils. Rainfall is relatively high with around 870mm annually. Vine management is minimal intervention, vine age combined with the soil and climate of the region keep vines in very good balance each season.



TASTING NOTES

- Colour : Pale straw, with hints of green.
 Nose : Ground Asian spice, bay leaf, citrus pith and wet stones.
 Palate : High tones of white rose, ginger and coriander. Harmonious balance of sugar, acid and phenolics underpin a long pure finish.

Vintage Conditions

The 2012 season started off well after a wet winter. Regular rain and warm conditions provided a challenging season that ultimately offered wonderfully intense fruit. The vineyards were under constant observation and very tight management to work with the higher disease pressure. Leaf plucking and bunch removal was employed to encourage airflow and light around the bunches. The mild summer led to a long ripening period.

Winemaking

The fruit was carefully hand picked with a wonderful range of ripeness and intensity. Grapes were crushed and de-stemmed into the press and left to sit in juice for 2-3 hours. Gentle pressing separated juice from skins prior to cold settling. The juice was fermented in both cask and tank without any additions. Both fermentations were stopped prior to the completion of alcoholic fermentation to retain some residual sugar. The wines rested on lees for 4 months before being filtered for bottling.

Wine Analysis

Alc/Vol	: 9.5%
Acidity	: 8.2 g/L
pH	: 3.04
Residual Sugar	: 45 g/L

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