

2010

SYRAH

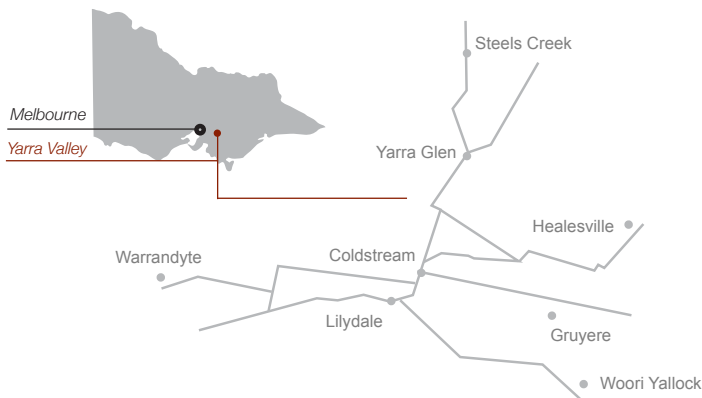
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YARRA VALLEY - GRUYERE

The same 'Gruyere' vineyard as the pinot noir and Hugh, this is now under lease to Mac giving total vineyard control. This dry grown vineyard planted in 1996 is now maturing showing inherent balance.

Vineyard

The Gruyere sub-region is in the warmer lower yarra. The vineyard is dry grown focusing attention on optimum soil health. With a northerly aspect, this is a classic yarra site suited to late varieties of Cabernet and Syrah. The site has an elevation ranging from 90-112m and typical Yarra soil profile of grey loam with concretions of siltstones and ironstones throughout.



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

Fruit was picked with high flavour and vitality. Crunchiness of fruit is critical and a natural acidity for line and length was also paramount to the timing of picking. Once in the cellar, 30% of the healthiest bunches were tipped in an open fermenter with the remaining 70 destemmed, foot-stomped and tipped onto the whole clusters. No additions were made and the wine remained on skins for 21 days. Maturation was 11 months in new and old French oak.



TASTING NOTES

- Colour : Dark cherry red.
 Nose : Plum, dark cherry, five spice and pepper.
 Palate : Dark bramble and dark cherry with spice and pepper. Tannins are incredibly fine and long with the lift from the stalks carrying the finish.

Wine Analysis

- Alc/Vol : 13.0%
 Acidity : 6.7 g/L
 pH : 3.56

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