

2011

PINOT NOIR

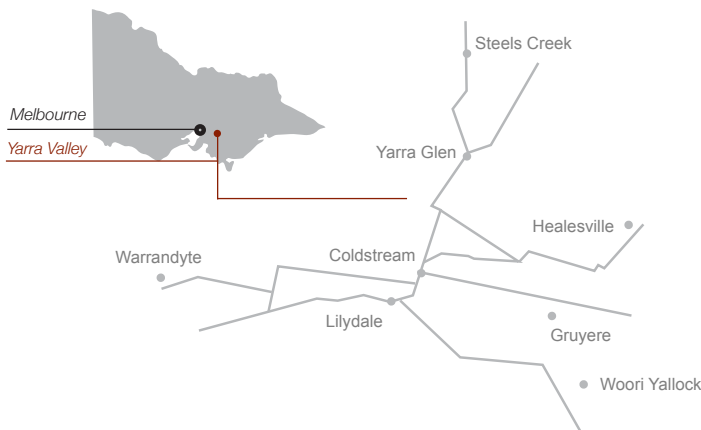
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YARRA VALLEY - GRUYERE

Since the first release of the 2007 Gruyere Pinot Noir, this site (dry grown and almost 20 years old) has developed a legion of loyal followers. Displaying perfume and fragrance with earthy tones, it offers much in the early years as well as with bottle development.

Vineyard

This fruit is sourced from the Yarra Valley subregion of Gruyere which was planted with MV6 Pinot Noir in 1996. This vineyard is carefully managed and dry grown requiring attention to detail in both soil and yield management. The site has a gentle northerly aspect with an elevation ranging from 90-112m and a soil profile of grey sandy loam with concretions of siltstones and ironstones.



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 100% de-stemmed into small open fermenters and a portion of it was heavily footstomped. The wine spent 8 days on skins and 10 months in French oak, 14% of which was new (Damy). The wine was raked only once, prior to being un-fined and unfiltered.



TASTING NOTES

- Colour : Light ruby with brick red hues.
 Nose : Red summer fruits and floral notes, with dried herb and red apple skin. Red peppercorn spice from whole bunch.
 Palate : Sweet raspberries roasted salted rosemary and citrus pith. Firm tannins and fine, intergrated oak characters.

No of cases produced 141.

Wine Analysis

Alc/Vol	: 11.9%
Acidity	: 5.9 g/L
pH	: 3.54 pH

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