

# CHARDONNAY

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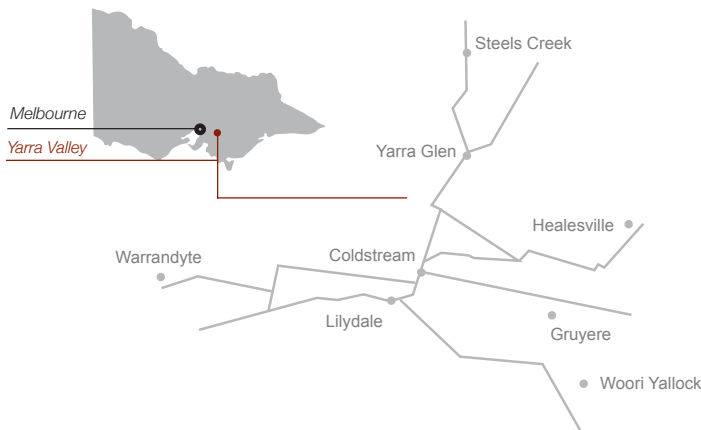
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## YARRA VALLEY - GRUYERE

Yarra Valley for both Chardonnay and Pinot represents our entry into our sub-regional wines. They are both meant to represent our vineyards and style but also offer some greater complexity and generosity in earlier years. As per all our whites we avoid additions and work to build texture around the natural line the fruit provides.

### Vineyard

This fruit is sourced from the Yarra Valley subregion of Gruyere. This vineyard is carefully managed and dry grown requiring attention to detail in both soil and yield management. This 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 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 : Pale straw.  
Nose : Delicate aromas of stone fruit, flint and fine nutty oak.  
Palate : The palate is carried effortlessly by crisp green pear and lemon shortcrust pastry. Mealy texture and vanilla marshmallow lift back palate.

### Wine Analysis

Alc/Vol	:	12.5%
Acidity	:	6.6 g/L
pH	:	3.38 pH

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