

# MAC FORBES

## GRUYERE PINOT NOIR 2012

*Since the first release of the 2007 Gruyere Pinot Noir, this site has developed a legion of loyal followers. Located in the warm lower Yarra, less than 1km south of Coldstream, and picked around the same time. The soils are mudstone and clay but with slightly higher silt content than neighboring Coldstream. This increased silt relaxes the tannin weave and provides an earthy tone. Gruyere offers much in the early years, as well as, later with bottle development*



## TASTING NOTES:

### **Appearance:**

Deep burgundy almost purple in colour, with high intensity.

### **Nose:**

Fragrant, scented alpine strawberries, Fresh turned earth and crushed herbs. Secondary is Chinese mushroom and subtle oak.

### **Palate:**

The palate opens in an inviting fashion with spice, earth and rich mulled strawberries and cream.

The finely layered tannins gradually build tempering the dense fruit, which is interwoven with subtle fresh herbs providing balance and detail.

## MAP OF THE LOWER & UPPER YARRA VALLEY



## WINE ANALYSIS

Alc/Vol: 13%  
Acidity: 6.5g/l  
pH: 3.5

## VINEYARD

Town: Gruyere  
Region: Yarra Valley  
Planted: 1996  
Area: 1.6Ha  
Clone: MV6  
Aspect: North  
Soils: Loamy clay with ironstone  
Altitude: 110m

## VINTAGE CONDITIONS

The growing season for the 2012 vintage began with a promising start, with good reserves of soil moisture from soaking rains towards the end of 2011.

Early season growth was strong, with bud burst coinciding with warm spring weather and higher levels of rainfall.

The result was good early vine growth and flowering, but it was a challenge to manage the vigorous canopy.

By Christmas, however, the weather became more settled. Veraison was swift and the ensuing harvest commenced with very good weather conditions overall.

The Gruyere vineyard was picked by hand on the 20<sup>th</sup> February 2012.

## WINEMAKING

Fruit: 100% de-stemmed, portion foot stomped.

Fermentation: 100 kg stalks hand de-stemmed and added to ferment, open fermenter

Maturation: 11 months in new and old oak

Yeast: indigenous

Filtration: none

Fining: none

Bottled: Feb 5, 2013

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