

MAC FORBES

WOORI YALLOCK PINOT NOIR 2012

At 1.36ha, the School House block, owned by the Fergusons, has been leased by Mac Forbes Wines since 2012. The south facing aspect delivers relief to the vines from hot northerly winds. This unique vineyard, planted in 1995, produces stunning fruit in both hot and cooler years and captures much of what we are seeking in terms of suitability of variety to site.



TASTING NOTES:

Appearance:

Mid garnet with medium intensity.

Nose:

High tone spice and perfume screams to the senses to wake up. The high tone perfume is closely followed with attractive earthy spice and freshness. The nose is evasive but displays depth and elegance.

Palate:

The fruit explodes with a pulsating spectrum of fruit ranging from dark cherry and rhubarb to orange and pomegranate. The mid palate fleshes out with oriental mushrooms and soy, beautifully balanced with a driving graphite minerality, underpinning agile sinewy tannins that reinforce the core.

'I continue to be amazed and learn from our most exciting site,' Mac.

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.5%
Acidity: 6.3g/l
pH: 3.59

VINEYARD

Town: Woori Yallock
Region: Yarra Valley
Planted: 1995
Area: 1.36Ha
Clone: MV6
Aspect: South West
Soils: Grey loamy clay
overlying
siltstone
Altitude: 120m

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 Woori Yallock vineyard was picked by hand on the 24th February 2012.

WINEMAKING

Fruit: 10% whole bunch, hand sorted, portion foot stomped
Fermentation: open fermenter
Maturation: 11 months in new and old oak
Yeast: indigenous
Filtration: none
Fining: none
Bottled: Feb 5, 2013

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