

# 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 24<sup>th</sup> 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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