

MAC FORBES

WESBURN PINOT NOIR 2016

Wesburn was unloved until a few years ago. Planted in 1981, this vineyard, in the far eastern reaches of the Yarra (just before Warburton), sits in the fringe of what many consider marginal viticultural land. It is these sites that truly inspire us and have the potential to make our most exciting wines. The site sits on our beloved siltstone clay soils at the foot of Mount Bride (1000m) which offers cooler nights and mornings. The resultant extension of the ripening period expresses itself by way of far greater tannin depth, high notes and fruit weight. Sometimes walking the fine line reaps rewards.



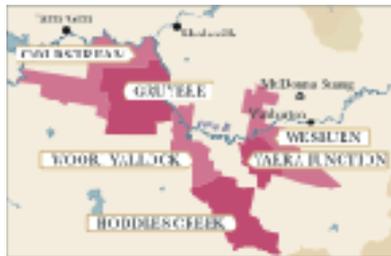
TASTING NOTES:

We have chosen not to provide traditional tasting notes for any of our wines.

Our wines hopefully capture vineyard life and vitality. As such the wines are constantly evolving. The only tasting notes that matter are yours.

We recommend decanting this wine prior to serving. (14-16 degrees)

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.0%
Acidity: 5.6g/L
pH: 3.43

VINEYARD

Town: Wesburn
Region: Yarra Valley
Planted: 1981
Area: 0.5Ha
Clone: MV6
Aspect: East North East
Soils: Yellow Grey
Clay over
mudstone
Altitude: 180m

VINTAGE CONDITIONS

2016 was a year that tested the vine and tested us. Ripening was condensed in a manner we have not witnessed and freshness came and went in a blink. So with all our picking crews working overtime, not to mention the staff in the winery, we went to work and didn't stop until the last grape was squeezed to barrel. However, it is becoming very exciting that we have sites that can and do cope with such an array of seasonal challenges.

The Wesburn vineyard was picked by hand on the 14th February 2016.

WINEMAKING

Fruit: 10% whole bunch, partially de-stemmed, portion foot stomped
Fermentation: open fermenter
Maturation: 12 months in old oak
Yeast: indigenous
Filtration: none
Fining: none
Bottled: Feb 1st, 2017

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