

MAC FORBES

WOORI YALLOCK CHARDONNAY 2016

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.



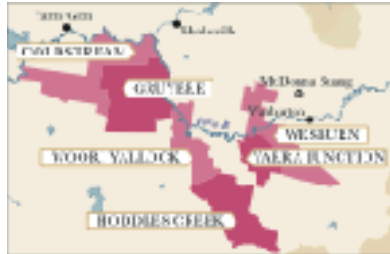
TASTING NOTES:

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. (10-15 degrees)

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.5%
Acidity: 5.9g/L
pH: 3.27

VINEYARD

Town: Woori Yallock
Region: Yarra Valley
Planted: 1995
Area: 1.9Ha
Clone: I10V1
Aspect: South West
Soils: Grey loamy clay overlying siltstone
Altitude: 120m

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 Woori Yallock vineyard was picked by hand on the 21st February 2016.

WINEMAKING

Fruit: hand-picked, de-stemmed and crushed before pressing
Fermentation: barrel
Maturation: 9 months in old oak
Yeast: Indigenous
Filtration: sterile
Fining: none
Bottled: Dec 1st, 2016

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www.macforbes.com