

MAC FORBES

YARRA JUNCTION PINOT NOIR 2016

Yarra Junction is our coolest site located in the far eastern Yarra Valley, just next to Wesburn. Situated on gravelly soils, this north eastern site receives cooling influences off the surrounding mountains and is protected from the afternoon sun. Yarra Junction will appeal to those who prefer a more immediately accessible style. It offers femininity and fragility almost within the context of a classic European Pinot.



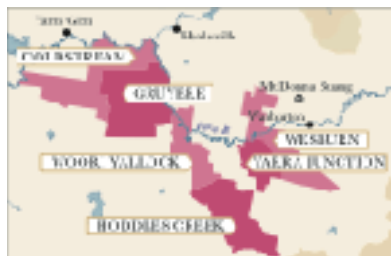
TASTING NOTES:

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: 5.4g/L
pH: 3.49

VINEYARD

Town: Yarra Junction
Region: Yarra Valley
Planted: 1995
Area: 0.8Ha
Clone: MV6
Aspect: North East
Soils: Grey loamy clay
overlying
siltstone
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 Yarra Junction vineyard was picked by hand on the 20th and 22nd February 2016.

WINEMAKING

Fruit: 10% whole bunch, portion foot stomped
Fermentation: open fermenter
Maturation: 11 months in new and old oak
Yeast: indigenous
Filtration: none
Fining: none
Bottled: Feb 1st, 2017

Released August 2017