

MAC FORBES

2017 WESBURN PINOT NOIR

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 NOTE

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)

VINTAGE CONDITIONS

2017 started slowly and took a more leisurely stroll through to harvest in March. Punctuated with regular rainfall and a moderate warmth, 2017 was a gorgeous season with near perfect conditions for ripening fruit. Low sugars and higher acids dancing with glorious fruit weight define 2017.

WINE ANALYSIS

Alc/Vol: 11%
Acidity: 5.9g/L
pH: 3.54

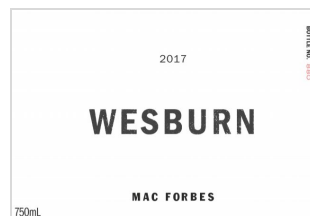
VINEYARD

Town: Wesburn
Region: Yarra Valley
Planted: 1981
Area: 0.5Ha
Clone: MV6
Aspect: East North East
Soils: Yellow Grey Clay over mudstone
Altitude: 180m
Harvested: 1st March 2017

WINEMAKING

Fruit: 10% whole bunch, partially de-stemmed, portion foot stomped
Maturation: 11 months in old oak
Yeast: Indigenous
Fining: None
Bottled: 1st February 2018

LABEL



RELEASE DATE

1st August 2018

MORE INFORMATION

www.macforbes.com