

2012

# EB04 TRADITION Riesling

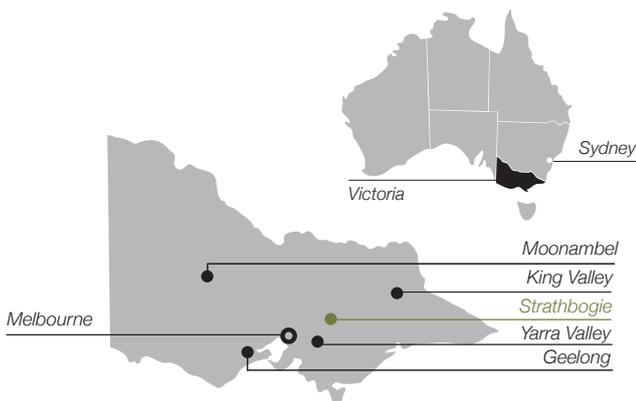
mac forbes  
wines

YARRA VALLEY - STRATHBOGIE

Our EB (Experimental Batch) wines represent a challenge to ourselves in terms of either a new viticultural or winemaking direction. Following in the footsteps of the 2008 Riesling Tradition, Mac continues to explore the versatility of this noble variety. The wine is a challenge to modern winemaking and evokes wine practices from centuries long gone. Extended skin contact and barrel ageing for seven months – this wine has been made in the style of a full bodied red wine. It's challenging and we love it!

## Vineyards

The fruit for this wine was sourced from the Antcliff Chase vineyard in the Strathbogie Ranges at an elevation of approximately 600m. This altitude ensures large diurnal temperature fluctuations (day-night temperature change), helping maintain acidity and capture flavour. The vineyard itself was planted in 1982 onto free draining deep granitic soils. Rainfall is relatively high with around 870mm annually. Vine age combined with the soil and climate of the region ensures vines maintain good balance each season.



## TASTING NOTES

- Colour : Medium straw  
 Nose : Ripe melon and tropical fruit.  
 Palate : Green apples and ogen melon fill the front palate. While the mid palate is broad and textured showing intense and fleshy tannins. Fresh lime zestiness marks a long and complex finish.

## Vintage Conditions

The 2012 season started off well after a wet winter. Regular rain and warm conditions provided a challenging season that ultimately offered wonderfully intense fruit. The vineyards were under constant observation and very tight management to work with the higher disease pressure. Leaf plucking and bunch removal was employed to encourage airflow and light around the bunches.

The mild summer led to a long ripening period.

## Winemaking

100% of the grapes were de-stemmed. Following which the wine was fermented on its skins for a total of 91 days. This extended skin contact was used to extract as much flavour and structure from the grapes as possible. The wine was then pressed off into a 1200L cask and spent 7 months in cask prior to bottling.

## Wine Analysis

- Alc/Vol : 12.0%  
 Acidity : 7.8 g/L  
 pH : 3.3

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