

# MAC FORBES

## HODDLES CREEK CHARDONNAY 2012

*Hoddles Creek currently is our highest vineyard in the Upper Yarra at 270m and our only site on volcanic red soils. These soils offer a wonderful contrast to our other sites. The vineyard is planted in a slight arc and protected by indigenous trees on three sides. Its water holding capacity allows the site to be dry grown. This vineyard while presenting focus and clarity also offers a more open structure and fruit weight than the more linear style of Woori Yallock.*



### TASTING NOTES:

#### **Appearance:**

Pale yellow with a green hue.

#### **Nose:**

Piercing precision of citrus, nettle and subtle hazelnut.

#### **Palate:**

Ripe pear and walnut combined with a fresh lees character, Palate shape is fine and pure with a combination of focus and peripheral fruit weight fleshing out the palate.

### **MAP OF THE LOWER & UPPER YARRA VALLEY**



### WINE ANALYSIS

Alc/Vol: 12.0%  
Acidity: 8.1g/l  
pH: 3.24

### VINEYARD

Town: Hoddles Creek  
Region: Yarra Valley  
Planted: 1981  
Area: 0.8Ha  
Clone: I10V1  
Aspect: North  
Soils: Deep red friable volcanic  
Altitude: 270m

### VINTAGE CONDITIONS

The growing season for the 2012 vintage began with a promising start, with good reserves of moisture in the soil profile from soaking rains during 2011. Early season growth was strong as buds burst with warm spring weather. High levels of rain also characterized this period. The result was good early vine growth and flowering, but a challenge to maintain the vigorous canopy. By Christmas, however the weather became more settled. Veraison was swift and the ensuing harvest commenced with very good weather conditions overall.

The Hoddles Creek vineyard was picked by hand on the 9<sup>th</sup> March 2012.

### WINEMAKING

Fruit: de-stemmed and crushed before pressing  
Maturation: 11 months in new and old oak  
Yeast: indigenous  
Filtration: sterile  
Finning: casein  
Bottled: Jan 21, 2013

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