

MAC FORBES

HODDLES CREEK CHARDONNAY 2013

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 Straw, green hue

Nose:

True to the vineyard, with sulphide aromas and wax, and a background of subtle oak

Palate:

The sulphides continue through to the palate, with flavours of lime curd and kaffir lime. A driving acid line provides focus, and pulls the wine through to a long and cleansing savoury finish

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.5%
Acidity: 8.18g/l
pH: 3.15

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 of vintage 2013 started well with budburst for Chardonnay mid-September. This trend continued through spring with vines using stored moisture well into November. By December however, we were looking for moisture.

In addition to this, temperatures were considerably up in January having 14 days over 30°C and multiple peaks over 39°C. This was accompanied by just 3.6mm of recorded rainfall (effectively none). The trend continued into February with 17 days over 30°C combined with the bare minimum amount of rain.

The high temperatures and lack of water meant we saw early veraison and vines push their fruit to maturity very quickly, this resulted in one of the most compressed vintages of recent times.

The Hoddles Creek vineyard was picked by hand on the 4th March 2013.

WINEMAKING

Fruit: de-stemmed and crushed before pressing
Maturation: 9 months in new and old oak
Yeast: indigenous
Filtration: sterile
Fining: casein
Bottled: Dec 11, 2013

Released August 2014