

MAC FORBES

WESBURN PINOT NOIR 2013

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 NOTES:

Appearance: Medium dark red.

Nose: Shy and complex. Lower tones of sulphides, mulch, dark sour cherry and fresh plums.

Palate: Tannins build from the back carrying a ferrous tang. Wine is focused and shy holding out a little right now. Needs air and time. A wine to watch closely over time.

Still water runs deep.

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.2%
Acidity: 6.6g/l
pH: 3.53

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

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 Wesburn vineyard was picked by hand on the 24th February 2013.

WINEMAKING

Fruit: 10% whole bunch, partially de-stemmed, portion foot stomped

Fermentation: open fermenter
Maturation: 11 months in new and old oak

Yeast: indigenous

Filtration: none

Fining: none

Bottled: Jan 21, 2014

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