

MAC FORBES

WOORI YALLOCK PINOT NOIR 2013

At 1.36ha, the School House block, owned by the Fergusons, has been leased by Mac Forbes Wines since 2012. The south facing aspect delivers relief to the vines from hot northerly winds. This unique vineyard, planted in 1995, produces stunning fruit in both hot and cooler years and captures much of what we are seeking in terms of suitability of variety to site.



TASTING NOTES:

Appearance: Medium bright red

Nose: Classic range of Woori aromatics. High tone pretty notes coupled with stoney chalkiness and crunchy cranberry and dark cherry. Slight reductive note complexes and integrates.

Palate: Attractive reduction with stone tingling minerality. Taut and focused with drive and a slight green thread. Long, salivating with the contradiction of lightness and weight.

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 13.1%
Acidity: 6.75g/l
pH: 3.49

VINEYARD

Town: Woori Yallock
Region: Yarra Valley
Planted: 1995
Area: 1.36Ha
Clone: MV6
Aspect: South West
Soils: Grey loamy clay overlying siltstone
Altitude: 120m

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

WINEMAKING

Fruit: 10% whole bunch, hand sorted, 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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