

# MAC FORBES

## YARRA JUNCTION PINOT NOIR 2013

*Yarra Junction is our coolest site located in the far eastern Yarra Valley, just next to Wesburn. Situated on gravelly soils, this north eastern site receives cooling influences off the surrounding mountains and is protected from the afternoon sun. Yarra Junction will appeal to those who prefer a more immediately accessible style. It offers femininity and fragility almost within the context of a classic European Pinot.*



### TASTING NOTES:

**Appearance:** Medium red. Brilliant.

**Nose:** Bright red fruit with Sour cherry and red plum. Perfume of crushed rose petals and stalks.

**Palate:** Following the nose with red fruits (sweet and sour), building grainy tannins, firm acidity and a fine dense back palate.

### MAP OF THE LOWER & UPPER YARRA VALLEY



### WINE ANALYSIS

Alc/Vol: 13%  
Acidity: 6.6g/l  
pH: 3.62

### VINEYARD

Town: Yarra Junction  
Region: Yarra Valley  
Planted: 1995  
Area: 0.8Ha  
Clone: MV6  
Aspect: North East  
Soils: Grey loamy clay overlying siltstone  
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 Yarra Junction vineyard was picked by hand on the 7<sup>th</sup> March 2013.

### WINEMAKING

Fruit: 10% whole bunch, portion foot stomped  
Fermentation: open fermenter  
Maturation: 10 months in new and old oak  
Yeast: indigenous  
Filtration: none  
Fining: none  
Bottled: Jan 21, 2014

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