

# MAC FORBES

## 2014 YARRA VALLEY CHARDONNAY

The Yarra Valley label is the entry into our Pinot Noir and Chardonnay wines. 'Yarra Valley' is a blend of all declassified barrels from each of our single vineyard sites. They represent a snap shot from across the valley and our vineyards. Generally they can be enjoyed young but cellaring will reward with increased complexity.



### TASTING NOTES:

#### **Appearance:**

Pale straw, brilliant

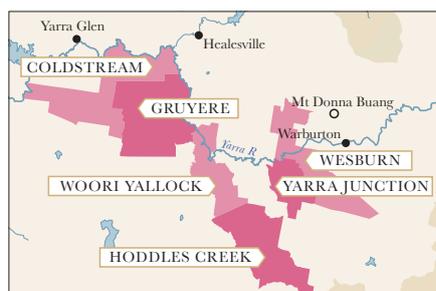
#### **Nose:**

Cashews, grapefruit pith and finger limes with hints of orange blossom, green apple and the usual sulphide line.

#### **Palate:**

Firm appealing structure with support through a delicate acid and phenolic lattice. The palate is long and cleansing with length and purity.

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



### WINE ANALYSIS

Alc/Vol: 12.5%  
Acidity: 6.98g/l  
pH: 3.23

### VINEYARD

The Yarra Valley Chardonnay is a blend of fruit from Healesville, Hoddles Creek and Woori Yallock vineyards.

### VINTAGE CONDITIONS

The growing season for the 2014 vintage commenced well, with good weather conducive to healthy vine growth in early spring. However, the arrival of cold wet conditions in November, impacted the crucial fruit set stage of vine development.

Conditions improved in December, and as we moved into January the vintage was looking promising. There was the customary heat at the start of 2014, with January experiencing 12 days over 30°C, including 4 days in row over 40°C. This continued into February with another 12 days over 30°C, including 3 days over 40°C.

The heat waves were punctuated by 3 large storms on 2<sup>nd</sup> January (16mm), 25<sup>th</sup> January (9mm) and 20<sup>th</sup> February (27mm). Whilst these storms provided a short respite from the heat, the 2014 season will be remembered as a warm vintage.

The challenges of the growing season saw lower yields at harvest than expected, however the quality of the fruit that was harvested was exceptionally high.

### WINEMAKING

**Fruit:** Picked by hand, de-stemmed and crushed before pressing.  
**Fermentation:** Barrel  
**Maturation:** 10 months in new and old oak  
**Yeast:** Indigenous  
**Filtration:** Sterile  
**Fining:** None  
**Additions:** SO<sub>2</sub>

Released April 2015

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