

MAC FORBES

2014 YARRA VALLEY PINOT NOIR

Our philosophy towards pinot is to look after the detail, keep it simple and respect the fruit. The onus is on fruit quality and balance and not on winemaking solutions or corrections. For us winemaking is an extension of the vineyard where we aim to capture the fruit expression and carry this through to bottle. We pick when the fruit is ripe but still crunchy to taste. The Yarra Valley Pinot is a blend of our declassified barrels from each of our single vineyard wines.



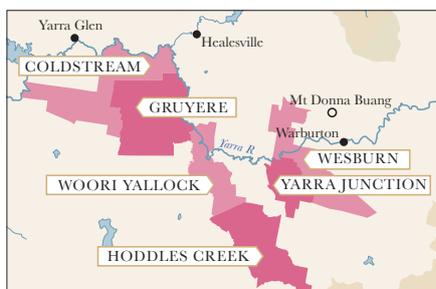
TASTING NOTES:

Appearance: Medium to light red.

Nose: Wild red berries and lifted floral notes are balanced with more-ish sappy stalks and subtle undergrowth.

Palate: Fresh wild red berries and violets coupled with fine gravelly tannins bringing some savoury to the sweet. A long strong finish. More please.

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.2%
Acidity: 7.23g/l
pH: 3.66

VINEYARD

The Yarra Valley Pinot is a blend of fruit from Coldstream, Woori Yallock, Yarra Junction, Seville, Gruyere and Hoddles Creek vineyards.

CLONES

Yarra Valley Pinot is a mix of the following clones:

- MV6 (majority)
- 114
- 115
- 777

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 2nd January (16mm), 25th January (9mm) and 20th 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

The Yarra Valley is a blend of our vineyards and winemaking is a combination of all the techniques we employ.

Fruit:	Hand picked
Fermentation:	10% whole bunch, portion foot stomped, hand plunged in open fermenters
Time on Skins:	6-30 days
Maturation:	11 months in oak
Yeast:	Indigenous
Filtration:	None
Fining:	None

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