

MAC FORBES

COLDSTREAM PINOT NOIR 2016

This is our warmest Pinot vineyard, so we are conscious of protecting the fruit from hot prevailing winds and high temperatures. The soils hold much of the afternoon heat so this is usually the first vineyard picked.

Due to the increased exposure, this wine displays greater fruit punctuation supported by a firm yet dense tannin bed.



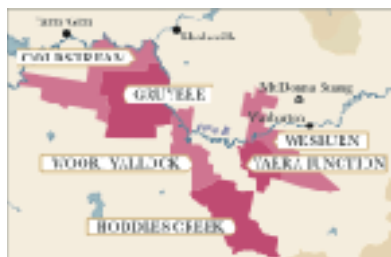
TASTING NOTES:

We have chosen not to provide traditional tasting notes for any of our wines.

Our wines hopefully capture vineyard life and vitality. As such the wines are constantly evolving. The only tasting notes that matter are yours.

We recommend decanting this wine prior to serving. (14-16 degrees)

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.0%
Acidity: 6.0g/L
pH: 3.46

VINEYARD

Town: Coldstream
Region: Yarra Valley
Planted: 1997
Area: 1.6Ha
Clone: MV6
Aspect: West
Soils: Grey loam
overlying clay
Altitude: 110m

VINTAGE CONDITIONS

2016 was a year that tested the vine and tested us. Ripening was condensed in a manner we have not witnessed and freshness came and went in a blink. So with all our picking crews working overtime, not to mention the staff in the winery, we went to work and didn't stop until the last grape was squeezed to barrel. However, it is becoming very exciting that we have sites that can and do cope with such an array of seasonal challenges.

The Coldstream vineyard was picked by hand on the 16th & 17th February 2016.

WINEMAKING

Fruit: 100% de-stemmed, portion foot stomped.
Fermentation: open fermenter
Maturation: 11 months in new and old oak
Yeast: indigenous
Filtration: none
Fining: none
Bottled: Feb 1st, 2016

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