

2005

EB 1 pinot noir

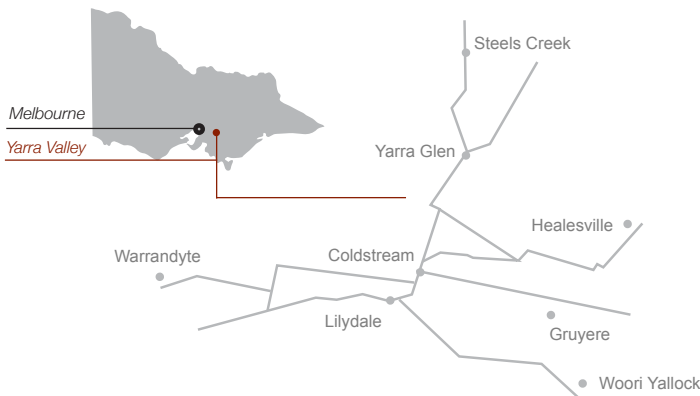
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YARRA VALLEY - COLDSTREAM

This Pinot is an individual creature. It came to be, due to some trials in the winery and vineyard that produced a wine that stylistically is so different to the rest of the pinots, that it demanded its own range and label. Hence we created the EB range (Experimental Batch). This wine draws on much of my Portugese experience, working heavily with fruit prior to fermentation and separating the skins before harvest.

Vineyards

This wine was made from two vineyards, both in the sub-region of Coldstream in the Yarra Valley. One vineyard in particular, is slightly warm for Pinot Noir and produces wine with quite big tannins. Knowing this, it is easier to understand the unusual fermentation technique.



Vintage Conditions

From budburst through to February, the Yarra received higher than normal rainfall and then near perfect weather conditions ensued with warm and dry days, followed by generally cool nights. This resulted in a long ripening period for Pinot Noir, giving the fruit plenty of time for flavour accumulation.

Winemaking

The fruit was foot stomped (after de-stemming) for 6 hours on day 1 and on day 2 we pressed the juice, which was almost a light rose petal colour, into barrel where it fermented without any contact with skins. This wine has grown in colour and stature whilst sitting on lees un-racked for 30 months.

Wine Analysis

Alc/Vol : 13.5%
Acidity : 0.0 g/L
pH : 0.00

The EB (Experimental Batch) range of wines are made outside our normal range and reflect our ongoing efforts to consider new parcels of fruit or to trial new practices in the winery. These wines are all significantly individual to warrant being part of the EB range.

This Pinot was foot stomped for 6 hours before being pressed off skins 24 hours later and fermented in old barrels. This was then left on lees without racking for 30 months.

Mac Sept 07

13.5% VOL

AUSTRALIAN WINE approx. 8.0 standard drinks

5 Osborne Ct Hawthorn Victoria 3122

CONTAINS SULPHITES

750ml

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TASTING NOTES

- Colour : Darker in colour than any of the other Pinots in our range.
- Nose : Dark fruits of cherry and spiced baked plum/rhubarb.
- Palate : Fine tannins and a full enveloping palate displays richer fruits of slightly cooked cherry/raspberry/plum.

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