

2010

EB03

One Tonne Woori Pinot Noir

mac forbes
w i n e s**YARRA VALLEY - WOORI YALLOCK**

Our EB (Experimental Batch) wines represent a challenge to ourselves in terms of either a new viticultural or winemaking direction.

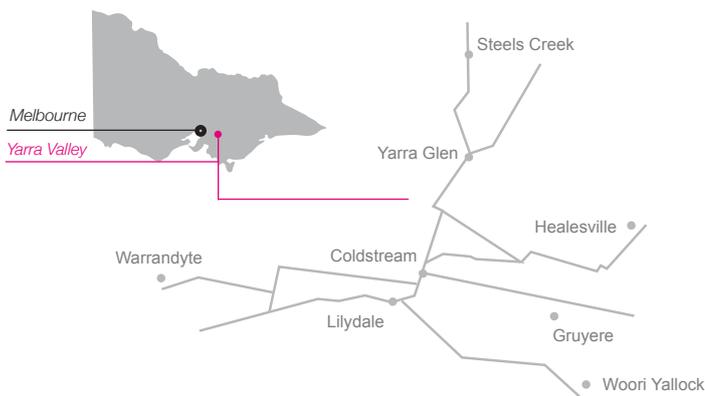
EB01, the first experimental Pinot Noir bottling focused on winemaking technique. The second trial, EB03 uses yield as the test point. Having identified our key vineyard sites, the next steps are to investigate how these vineyards perform in a range of trials.

Since 2009 we have reduced the yield on a small section of our most treasured vineyard at Woori Yallock. Aiming to achieve the optimum yield this Pinot Noir was cropped at 50% (1 Tonne) below the normal volume.

A total of just two barrels was made into the final wine.

Vineyards

The school house block owned by the Fergusons, is one of our most treasured vineyards. Situated in the village of Woori Yallock it is on the cooler side of the Yarra Valley and critically faces south/south west. It is an ideal site for the varieties of Pinot Noir and Chardonnay, and able to withstand hot and dry conditions.



TASTING NOTES

- Colour : Pale garnet.
 Nose : Fresh crushed strawberries, with sour cherries overlaid. Vibrant, with notes of white pepper and fresh mountain air.
 Palate : Sour cherry and gamey characters overlaid with elements of mocha and fresh spice. Refined length is followed by a structured and full bodied finish.

Vintage Conditions

A cool start to the season witnessed a wet September and non-event of October before 8 weeks of growth in 4 weeks during a warm November. Good flowering and fruitset, generally good ripening with no major heat spikes and some rain mid vintage which didn't cause any major problems in the Yarra Valley. The season overall was the warmest in recent years for both average minimum and maximum temperatures but tempered by some timely rain at 2-3 week intervals.

Winemaking

The grapes for this wine were hand de-stemmed and then foot-stomped for 2-3 hours. The wine was then transferred to French oak, a small percentage of which was new. The wine spent 15 months in barrel and prior to bottling was neither fined or filtered.

Wine Analysis

Alc/Vol : 13.0%
 Acidity : 6.6 g/L
 pH : 3.53

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