

MAC FORBES

COLDSTREAM PINOT NOIR 2012

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:

Appearance:

Deep garnet, with medium intensity of colour.

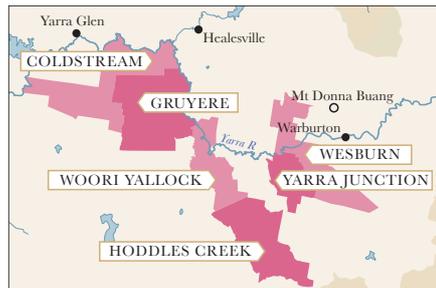
Nose:

A complex mesh of vibrant red/dark fruit and complexing roast spice and earth combines with a heady lift of wild strawberries.

Palate:

The wine is firm yet voluminous with complex high spice and woodland fruits. Lifted acidity and underlying fine tannins carry a fresh juicy palate through to a firm drying finish.

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 13.0%
Acidity: 6.68g/l
pH: 3.53

VINEYARD

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

VINTAGE CONDITIONS

The growing season for the 2012 vintage began with a promising start, with good reserves of soil moisture from soaking rains towards the end of 2011.

Early season growth was strong, with bud burst coinciding with warm spring weather and higher levels of rainfall.

The result was good early vine growth and flowering, but it was a challenge to manage the vigorous canopy.

By Christmas, however, the weather became more settled. Veraison was swift and the ensuing harvest commenced with very good weather conditions overall.

The Coldstream vineyard was picked by hand on the 17th February 2012.

WINEMAKING

Fruit: 100% de-stemmed, portion foot stomped.

Fermentation: 9 days on skins, open fermenter

Maturation: 11 months in new and old oak

Yeast: indigenous

Filtration: none

Fining: none

Bottled: Feb 5, 2013

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