

2012

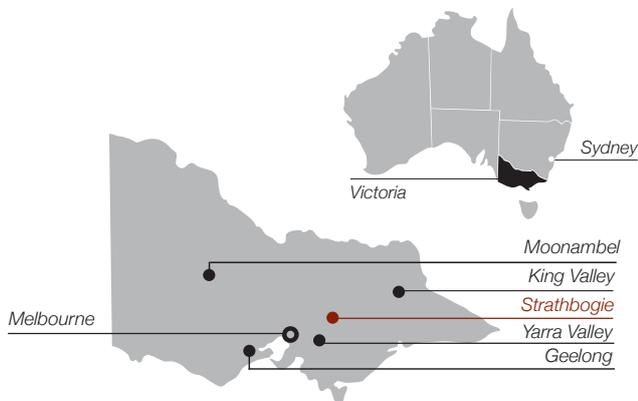
RIESLING RS14

mac forbes
wines

STRATHBOGIE

Vineyard

The vineyard is located in the Strathbogie Ranges in the Caveat/Terip tablelands, at an elevation of approximately 600m. This gives the characteristic of large diurnal temperature fluctuations (day-night temp change), helping build and maintain acidity and capture flavour. The vineyard was planted in 1982 onto free draining deep granite soils. Rainfall is relatively high with around 870mm annually. A relatively mature vineyard, combined with the soil and climate of the region is now producing some top class Riesling grapes.



TASTING NOTES

- Colour : Pale straw, with green tinges.
- Nose : Piercing exotic notes of lime, kaffir lime, sherbet and ginger.
- Palate : Flavors of floral blossom, citrus, passionfruit and Turkish delight. Shape on palate is driving and fine – textural and tight displaying a wonderful spectrum of fruit. Fine mid palate tannin is even and appealing reducing the role of sugar to background texture only.

Vintage Conditions

The 2012 season started off well after a wet winter. Regular rain and warm conditions provided a challenging season that ultimately offered wonderfully intense fruit. The vineyards were under constant observation and very tight management to work with the higher disease pressure. Leaf plucking and bunch removal was employed to encourage airflow and light around the bunches. The mild summer led to a long ripening period.

Winemaking

The fruit was carefully picked with an excellent spectrum of ripeness. Grapes were crushed and de-stemmed into the press and left to sit in juice for 2-3 hours. Gentle pressing separated juice from skins prior to cold settling. The juice was fermented in both cask and tank without any additions. Both fermentations were stopped prior to the completion of alcoholic fermentation to retain some residual sugar. The wines rested on lees for 4 months before being filtered for bottling.

Wine Analysis

Alc/Vol	: 11.8%
Acidity	: 7.3 g/L
pH	: 3.16
Residual Sugar	: 14 g/L

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