

# MAC FORBES

## 2013 HUGH

Cabernet Sauvignon, Merlot,  
Cabernet Franc, Petit Verdot,  
Malbec.

*The Bordeaux blend is still arguably the most successful of all grapes or blends from the Yarra Valley. At relatively low alcohols the wines are elegant, perfumed and ripe. While approachable as a young wine – the 2013 Hugh will age gracefully for twenty plus years. In this wine Cabernet Sauvignon is the dominant variety and is complimented by Merlot, Cabernet Franc, Petit Verdot and Malbec.*



## MAP OF THE LOWER & UPPER YARRA VALLEY



## WINE ANALYSIS

Alc/Vol: 12.8  
Acidity: 6.6g/l  
pH: 3.49

## VINEYARD

Town: Gruyere  
Region: Yarra Valley  
Planted: 1996  
Area: 1.6Ha  
Aspect: North  
Soils: Loamy clay with ironstone  
Altitude: 110m

## VINTAGE CONDITIONS

The growing season of vintage 2013 started well with budburst for Chardonnay mid-September. This trend continued through spring with vines using stored moisture well into November. By December however, we were looking for moisture.

In addition to this, temperatures were considerably up in January having 14 days over 30°C and multiple peaks over 39°C. This was accompanied by just 3.6mm of recorded rainfall (effectively none). The trend continued into February with 17 days over 30°C combined with the bare minimum amount of rain. The high temperatures and lack of water meant we saw early veraison and vines push their fruit to maturity very quickly, this resulted in one of the most compressed vintages of recent times.

## WINEMAKING

Each variety that makes up the Hugh is kept separate through fermentation and for most of the maturation process.

**Fruit:** hand-picked, 100% de-stemmed and some crushed.

**Fermentation:** Hand plunged in open fermenters

**Maturation:** Barrique and cask

**Yeast:** Wild

**Filtration:** None

**Fining:** None

**Bottled:** December 15, 2014

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