

MAC FORBES

2014 EB 10 GINGER RIZZ, STRATHBOGIE RANGES

1000 Bottles

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

This parcel of fruit from our Caveat vineyard was fermented on skins until we observed the lovely ginger spice emerge from the fruit, at which point we pressed the juice to barrel. We recognise this character as part of the contribution from the skins and something we love for its unique quality. In the same way we love the fine detailed tannins the skins also offer when fermentation on skins occurs.



TASTING NOTES:

Appearance:

Bright, deep yellow.

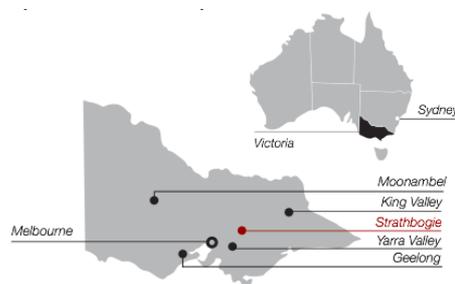
Nose:

Ginger ale, fennel and coriander seed with a sulphide line.

Palate:

Lemon pith lime pickle and ginger on the front palate lead to length and structure. Firm tannins with touch of nuttiness on finish.

MAP OF THE STRATHBOGIE RANGES



WINE ANALYSIS

Alc/Vol: 13.0%
Acidity: 7.2 g/L
pH: 3.5

VINEYARD

Town: Caveat
Region: Strathbogies Ranges
Planted: 1983
Area: 5 Acres
Aspect: East
Soils: Granitic
Altitude: 600m
Variety: Riesling

VINTAGE CONDITIONS

The growing season for the 2014 vintage commenced well, with good weather conducive to healthy vine growth in early spring. However, the arrival of cold wet conditions in November, impacted the crucial fruit set stage of vine development. Conditions improved in December, and as we moved into January the vintage was looking promising. There was the customary heat at the start of 2014, with January experiencing 12 days over 30°C, including 4 days in row over 40°C. This continued into February with another 12 days over 30°C, including 3 days over 40°C.

The heat waves were punctuated by 3 large storms on 2nd January (16mm), 25th January (9mm) and 20th February (27mm). Whilst these storms provided a short respite from the heat, the 2014 season will be remembered as a warm vintage.

The challenges of the growing season saw lower yields at harvest than expected, however the quality of the fruit that was harvested was exceptionally high.

WINEMAKING

Fruit: hand picked
Fermentation: whole bunch on skins
Maturation: barrel
Yeast: indigenous
Filtration: none
Fining: none
Bottled: February 3, 2015

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