

MAC FORBES

2014 EB 11 P2 (PINOT NOIR & PINOT GRIS), COLDSTREAM

700 Bottles

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

Rarely a fan of Pinot Gris, in 2014 we tasted the Gris at our Coldstream vineyard and decided we quite liked the fruit. A 50:50 blend of 100% whole bunch pinot noir and pinot gris co fermented for two weeks in a sealed vessel until we stomped and pressed juice to barrel. A delicious style and true to site.



TASTING NOTES:

Appearance:

Light, red brick

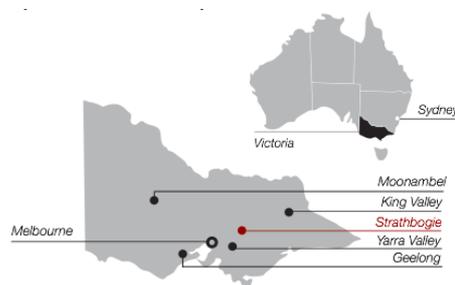
Nose:

An assertive nose with crushed fruits, herbs and violets.

Palate:

Tannins sit up front on palate. Aggressive at first until the fruit comes through followed by a savory, meaty finish. Good acid line.

MAP OF THE STRATHBOGIE RANGES



WINE ANALYSIS

Alc/Vol: 12.5%
Acidity: 5.89 g/L
pH: 4.12

VINEYARD

Town: Coldstream
Region: Yarra Valley
Planted: 1997
Area: 1.6Ha
Aspect: West
Soils: Grey loam overlying clay
Altitude: 110m
Variety: Pinot Gris & Pinot Noir

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: January 16, 2015

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