

# MAC FORBES

## 2014 EB 12 THE CHARDONNAY BEAST, YARRA VALLEY

### 200 Bottles

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

*Nine months on skins, this Chardonnay is still a beast at the time of bottling. We really have no idea if we will like this but we can only hope.*



### TASTING NOTES:

#### **Appearance:**

Bright, deep yellow

#### **Nose:**

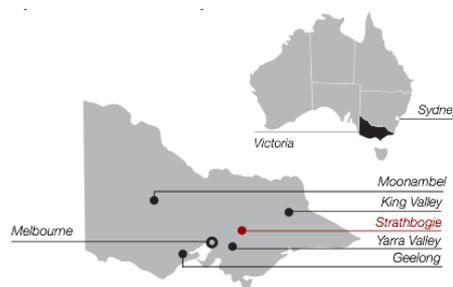
Bashed figs, clove rock with strawberries.

#### **Palate:**

Touch of oxidative characters are balanced with good acid line.

Tannins are present but not harsh. Long savoury finish.

### **MAP OF THE STRATHBOGIE RANGES**



### WINE ANALYSIS

Alc/Vol: 12.5%  
Acidity: 5.78 g/L  
pH: 3.6

### VINEYARD

Town: Healesville  
Region: Yarra Valley  
Planted: 1996  
Aspect: North east  
Soils: Mudstone, clay, loam  
Altitude: 90m  
Variety: Chardonnay

### 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 2<sup>nd</sup> January (16mm), 25<sup>th</sup> January (9mm) and 20<sup>th</sup> 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 pressed  
Maturation: old oak  
Yeast: indigenous  
Filtration: none  
Fining: none  
Bottled: April 20, 2015

Released April 2015

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