

MAC FORBES

**2014 EB 13 WESSIE
WHITES, WESBURN**
*(Semillon, Sauvignon Blanc,
Chardonnay, Chenin Blanc,
Muscadelle)*

700 Bottles

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

We love Wesburn. And this year we have the chance to combine all the whites grown on the site into one pick. Left on skins for a day and then pressed to one puncheon (500L) for 9 months. One of our favourites.



TASTING NOTES:

Appearance:

Intense bright yellow, green edge

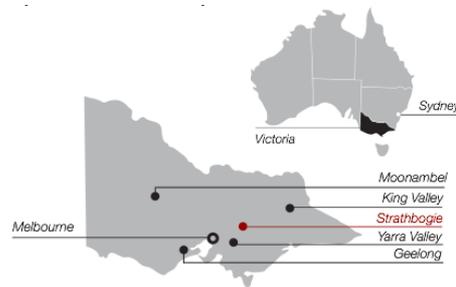
Nose:

Savory and herbal with blue cheese, wax, lanolin, thistles and Thai basil.

Palate:

A network of interwoven grippy tannins add weight to palate which is balanced with a tangy acidity. Mandarin and lime on the finish.

MAP OF THE STRATHBOGIE RANGES



WINE ANALYSIS

Alc/Vol: **12.2%**

VINEYARD

Town: Wesburn
Region: Yarra Valley
Planted: 1981
Area: 0.5 Ha
Aspect: East North East
Soils: Yellow Grey Clay over mudstone
Altitude: 180m
Variety: Semillon, Sauvignon Blanc, Chardonnay, Chenin Blanc, Muscadelle

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 pressed
Maturation: puncheon
Yeast: indigenous
Filtration: none
Fining: none
Bottled: December 15, 2014

Released April 2015

www.macforbes.com