

MAC FORBES

EB 05 FORTIFIED CABERNETS 2011 WESBURN

150 Bottles

Our EB (Experimental Batch) wines represent a challenge to ourselves in terms of either a new viticultural or winemaking direction. In 2011 this fruit looked wonderfully flavoursome with fresh acidity and ripe tannins. After a number of hours foot stomping, the wine was then fermented in the same fruit bin before being pressed and fortified. The wine was left in barrel (90L) for 13 months.



TASTING NOTES:

Appearance:

Bright Red, Brick

Nose:

The nose is intense yet lifted and fresh. Dried glace strawberries, figs and prunes.

Palate:

The palate follows the complexity of the nose with toffee liqueur, burnt orange, date, brulee. Great length.

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 15.5%
Acidity: 6.2
pH: 3.48

VINEYARD

Town: Wesburn
Region: Yarra Valley
Planted: 1981
Area: 0.5Ha
Aspect: East North East
Soils: Yellow Grey Clay
over mudstone
Altitude: 180m
Variety: Cabernet
Sauvignon,
Merlot, Malbec,
Petit Verdot

VINTAGE CONDITIONS

The 2011 season started off well with a warmer than usual August. Rainfall in the months of October, November, January and February saw the highest totals recorded for the years. The vineyards were under constant observation and very tight management to work with the cool and wet season. Many sites required leaf plucking and bunch removal to encourage airflow and light around the bunches. By Christmas however, the weather became more settled. The mild summer led to a long ripening period with many blocks picked later than usual. Veraison was swift and the ensuing harvest commenced with very good weather conditions overall.

WINEMAKING

Fruit: hand picked
Fermentation: open fermentation
Maturation: 90L barrique
Yeast: indigenous
Filtration: none
Fining: none
Bottled: April 2012

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