

# MAC FORBES

## EB 06 CLARET 2013 WESBURN

### 300 Bottles

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

*In an incredibly hot and dry year the much cooler sub region of Wesburn produced this delicious and intense parcel of fruit. The best parcel of Cabernets (Cabernet Sauvignon, Merlot, Malbec, Petit Verdot) for the year was picked as one lot in a few hours on March 24 then fermented in a fruit bin. Nicknamed the Love Child.*



### TASTING NOTES:

#### **Appearance:**

Brilliant, vibrant, dark red/crimson

#### **Nose:**

An intense nose of black berry, black cherries, forest fruit with lifted herbs.

#### **Palate:**

Black fruits, sour cherries. The Palate has structure and power and builds in layers with fine dusty silky tannins.

### MAP OF THE LOWER & UPPER YARRA VALLEY



### WINE ANALYSIS

Alc/Vol: 12.5%  
Acidity: 6.9  
pH: 3.46

### 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 growing season of vintage 2013 started well with budburst for Chardonnay mid-September. This trend continued through spring with vines using stored moisture well into November. By December, however, we were looking for moisture.

In addition to this, temperatures were considerably up in January having 14 days over 30°C and multiple peaks over 39°C. This was accompanied by just 3.6mm of recorded rainfall (effectively none). The trend continued into February with 17 days over 30°C combined with the bare minimum amount of rain.

The high temperatures and lack of water meant we saw early veraison and vines push their fruit to maturity very quickly, this resulted in one of the most compressed vintages of recent times.

### WINEMAKING

Fruit: hand picked  
Fermentation: 10 days on skins  
Maturation: 12 months in 1 barrique  
Yeast: indigenous  
Filtration: none  
Fining: none  
Bottled: May 13, 2014

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