

MAC FORBES

EB 07 WHOLE BUNCH RIESLING 2013 STRATHBOGIE RANGES

900 Bottles

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

This was the second pick of Riesling from our Caveat vineyard in the Strathbogrie Ranges. Continuing on from our 2012 Tradition Riesling we decided to reduce skin contact but explore Carbonic fermentation, a method normally used with reds. From vineyard, the fruit was carefully placed as whole bunches in a sealed vessel. After 14 days, the bunches were heavily foot-stomped releasing the juice. The wine was pressed on day 15 to barrel where it completed fermentation.



TASTING NOTES:

Appearance:

Medium straw in colour

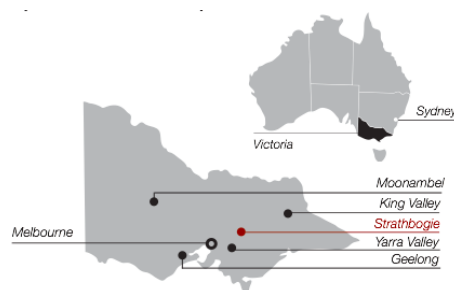
Nose:

The nose is powerful yet delicate with hints of freshly grated ginger, star anise, quince and orange blossom.

Palate:

The Palate is dense and textural with fine but noticeable tannins. Great length on the finish.

MAP OF THE STRATHBOGRIE RANGES



WINE ANALYSIS

Alc/Vol: 12.5%
Acidity: 7.2
pH: 3.20

VINEYARD

Town: Caveat
Region: Strathbogrie Ranges
Planted: 1983
Area: 5 Acres
Clone: AV702352
Aspect: East
Soils: Granitic
Altitude: 600m

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: 14 days whole bunch
Maturation: pressed to old oak
Yeast: indigenous
Filtration: none
Fining: none
Bottled: Feb 15, 2014

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