

MAC FORBES

EB 09 FLOR CHARDONNAY 2012 STRATHBOGIE RANGES

280 Bottles

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

2012 presented us with an opportunity to make sparkling again following on from the 2008. However, the hard pressings were too broad for our racy lean style of sparkling so we decided to let this develop in barrel under flor without fortification. Left under flor for 18 months, this wine is complex, challenging and delicious.



TASTING NOTES:

Appearance:

Medium Gold

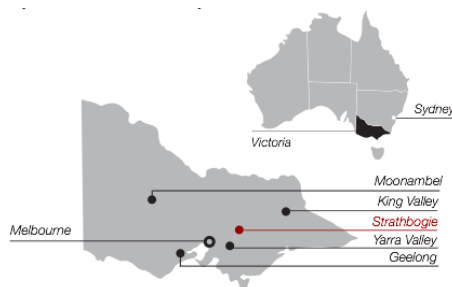
Nose:

Nutty and creamy with quince and subtle cheese notes.

Palate:

The palate is complex and builds slowly in layers. Slate, stone, salinity on the front palate lead to structure and power through the mid palate with good density of fruit. The finish is long with a hint of almond and macadamia.

MAP OF THE STRATHBOGIE RANGES



WINE ANALYSIS

Alc/Vol: 12.0%
Acidity: 6.9
pH: 3.3

VINEYARD

Town: Caveat
Region: Strathbogies Ranges
Planted: 1983
Area: 5 Acres
Aspect: East
Soils: Granitic
Altitude: 600m
Variety: Chardonnay

VINTAGE CONDITIONS

The growing season for the 2012 vintage began with a promising start, with good reserves of moisture in the soil profile from soaking rains during 2011.

Early season growth was strong as buds burst with warm spring weather. High levels of rain also characterized this period. The result was good early vine growth and flowering, but a challenge to maintain the vigorous canopy. By Christmas, however the weather became more settled. Veraison was swift and the ensuing harvest commenced with very good weather conditions overall.

WINEMAKING

Fruit: hand picked
Fermentation: whole bunch pressed
Maturation: under flor, old oak
Yeast: indigenous
Filtration: none
Fining: none
Bottled: May 13, 2014

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