

MAC FORBES

RS 33 STRATHBOGIE RANGES RIESLING 2014

We continue our journey with Riesling and our beloved single vineyard site in the Strathbogie Ranges. The vineyard is located on decomposed Granite soils at 600m, on the cooler south east side of the Strathbogie Ranges and has large diurnal temperature fluctuations (day-night temp change). This site is establishing a style unlike any other Aussie Riesling, with texture and intensity its hallmarks.



TASTING NOTES:

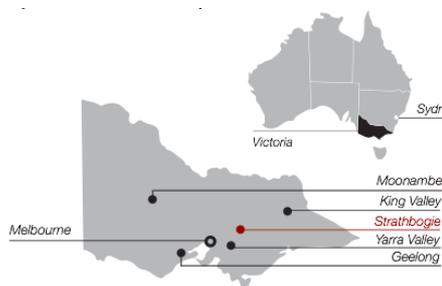
Appearance: Pale straw

Nose: A powerful nose with orange blossom white pepper, lime curd and lime pickle.

Palate:

The palate has focus, precision and harmony. Ginger is pronounced with minerality and talc. Long and pure finish.

MAP OF THE STRATHBOGIE RANGES



WINE ANALYSIS

Alc/Vol: 10.8%
Acidity: 33g/L
pH: 3.06

VINEYARD

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

VINTAGE CONDITIONS

The growing season of vintage 2014 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 the year, with January experiencing 12 days over 30 degrees, including 4 days in a row over 40 degrees. The heat waves were punctuated by 3 large storms on the 2nd Jan (16mm), 25th Jan (9mm) and 20th Feb (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: Crushed and de-stemmed into the press and left to sit in juice for 2-3 hours.
Fermentation: Cask and tank
Maturation: Oak and stainless - on lees
Yeast: Indigenous
Filtration: Sterile
Fining: None
Bottled: July 29, 2014

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