

MAC FORBES

WESBURN PINOT NOIR 2014

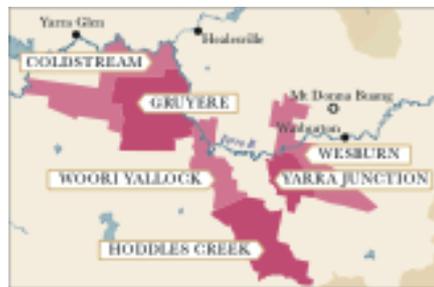
Wesburn was unloved until a few years ago. Planted in 1981, this vineyard, in the far eastern reaches of the Yarra (just before Warburton), sits in the fringe of what many consider marginal viticultural land. It is these sites that truly inspire us and have the potential to make our most exciting wines. The site sits on our beloved siltstone clay soils at the foot of Mount Bride (1000m) which offers cooler nights and mornings. The resultant extension of the ripening period expresses itself by way of far greater tannin depth, high notes and fruit weight. Sometimes walking the fine line reaps rewards.



TASTING NOTES:

This wine is pretty and floral with subtle depth and darker notes lurking. First impressions aren't accurate with shyness not to be mistaken as feeble. This wine is powerful and built to last. The palate is clear and strong. Nothing loud but without doubt confident. Fine savoury tannins build layer on layer with the red fruits moving into a darker fruit spice. Compelling and worth taking time to get to know. Unlike anything with have made to date.

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 11.6%
Acidity: 7.13g/L
pH: 3.46

VINEYARD

Town: Wesburn
Region: Yarra Valley
Planted: 1981
Area: 0.5Ha
Clone: MV6
Aspect: East North East
Soils: Yellow Grey Clay over mudstone
Altitude: 180m

VINTAGE CONDITIONS

The growing season for the 2014 vintage 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 2014, with January experiencing 12 days over 30°C, including 4 days in row over 40°C. This continued into February with another 12 days over 30°C, including 3 days over 40°C. The heat waves were punctuated by 3 large storms on 2nd January (16mm), 25th January (9mm) and 20th February (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.

The Wesburn vineyard was picked by hand on the 24th February 2014.

WINEMAKING

Fruit: 10% whole bunch, partially de-stemmed, portion foot stomped
Fermentation: open fermenter
Maturation: 11 months in new and old oak
Yeast: indigenous
Filtration: none
Fining: none
Bottled: Jan 15, 2015

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