

MAC FORBES

WOORI YALLOCK CHARDONNAY 2014

At 1.36ha, the School House block, owned by the Fergusons, has been leased by Mac Forbes Wines since 2012. The south facing aspect delivers relief to the vines from hot northerly winds. This unique vineyard, planted in 1995, produces stunning fruit in both hot and cooler years and captures much of what we are seeking in terms of suitability of variety to site.



TASTING NOTES:

Multi layered nose with focus on purity at the core. Unripe melon, wet stones and citrus. Moreish. The palate arrives as typical Woori. Weight stony drive, texture and acid. Breadth and finishing with a mineral grip. Oh so very long and delicious.

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.6%
Acidity: 8.7g/L
pH: 3.09

VINEYARD

Town: Woori Yallock
Region: Yarra Valley
Planted: 1995
Area: 1.9Ha
Clone: I10V1
Aspect: South West
Soils: Grey loamy clay
overlying
siltstone
Altitude: 120m

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 Woori Yallock vineyard was picked by hand on the 26th February 2014.

WINEMAKING

Fruit: hand-picked, de-stemmed and crushed before pressing
Fermentation: barrel
Maturation: 10 months in new and old oak
Yeast: indigenous
Filtration: sterile
Fining: casein
Bottled: Dec 15, 2015

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