

MAC FORBES

YARRA JUNCTION PINOT NOIR 2014

Yarra Junction is our coolest site located in the far eastern Yarra Valley, just next to Wesburn. Situated on gravelly soils, this north eastern site receives cooling influences off the surrounding mountains and is protected from the afternoon sun. Yarra Junction will appeal to those who prefer a more immediately accessible style. It offers femininity and fragility almost within the context of a classic European Pinot.



TASTING NOTES:

Year on year this site gets clearer. Earth, sour dark cherry and a lift of violets and floral notes. On the palate the green edge provides the spin for the earth, red fruits and dense dark tannins to revolve around. A lower tannin profile from the deeper more generous soils.

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.0%
Acidity: 7.13g/L
pH: 3.69

VINEYARD

Town: Yarra Junction
Region: Yarra Valley
Planted: 1995
Area: 0.8Ha
Clone: MV6
Aspect: North East
Soils: Grey loamy clay
overlying
siltstone
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 Yarra Junction vineyard was picked by hand on the 27th February 2014.

WINEMAKING

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

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