

MAC FORBES

WESBURN PINOT NOIR 2015

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.

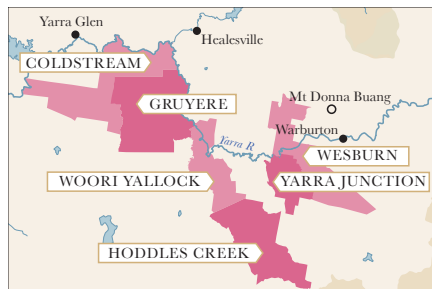


TASTING NOTES:

We have chosen not to provide traditional tasting notes for any of our wines. Our wines hopefully capture vineyard life and vitality. As such the wines are constantly evolving. The only tasting notes that matter are yours.

We recommend decanting this wine prior to serving.
(14-16 degrees)

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.5%
Acidity: 5.8g/L
pH: 3.51

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

2015 was simply a gorgeous year to be a vine and as a consequence, the wines are stunning.

With consistent rain through winter and spring, we entered the 2015 growing season with a good platform of soil moisture which is always critical. Warm days and moderately cool nights followed into summer which allowed a successful flowering and fruit set meaning yields were up on the disastrous 2014 season (incredibly low yields). Disease pressure was moderately low and as a result most vineyards offered amazing vitality. Early signs of the 2015 vintage are of wines with great energy, precision and structure. Harmony and perfume are also qualities we are associating with all the wines from '15.

The Wesburn vineyard was picked by hand on the 22nd February 2015.

WINEMAKING

Fruit: 10% whole bunch, partially de-stemmed, portion foot stomped
Fermentation: open fermenter
Maturation: 12 months in old oak
Yeast: indigenous
Filtration: none
Fining: none
Bottled: Feb 8, 2016

Released August 2016

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