

MAC FORBES

2016 SPRING RIESLING STRATHBOGIE RANGES

Over the past 12 years, we have always been overwhelmed by the presence of our Caveat vineyard in the Strathbogie Ranges. A supposedly sealed road that wanders north from Yea climbing to the elevated granite soils that sit 600m above sea level. Generally 5 degrees cooler than the valley floor, this small vineyard is surrounded not by other vineyards but rather unforgiving grazing land.

With the often challenging conditions of 2016 (heat and drought) we were once again curious to observe the resilience of these wonderful vines planted in 1983. Unirrigated, they are unrushed and once again delivered fruit of pure dimensions, stunning granite soil influence on the back palate holding line and offering great presence.



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 STRATHBOGIE RANGES



WINE ANALYSIS

Alc/Vol: 13.0%
Acidity: 6g/L
pH: 3.21

VINEYARD

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

VINTAGE CONDITIONS

2016 was a year that tested the vine and tested us. Ripening was condensed in a manner we have not witnessed and freshness came and went in a blink. So with all our picking crews working overtime, not to mention the staff in the winery, we went to work and didn't stop until the last grape was squeezed to barrel. However, it is becoming very exciting that we have sites that can and do cope with such an array of seasonal challenges.

WINEMAKING

All our Rieslings in 2016 were crushed to the press and so remained until we felt the juice had built up enough tannin. Then this juice was pressed slowly to large old oak and sometimes tank where the wine remained without any additions other than SO2 until bottling in August. Time on gross lees with the phenolic back drop combined with the electric fruit profile has resulted in a series of wines that are only just beginning a long life of communicating Strathbogie in 2016.

Yeast: Indigenous
Filtration: Sterile
Fining: None
Bottled: August 25, 2016

Released November 2016

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