

MAC FORBES

HEALESVILLE SYRAH 2015

This marks the first release of the Healesville Syrah coming from our winery property located between Healesville and Woori Yallock.

Planted nearly 25 years ago, we assumed day to day responsibility of this vineyard 5 years ago. It was only during the '15 growing season we felt the soils and vines were looking good and that we should start having a play with the fruit.

These gravely lean soils result in a wine more savoury and gravely in structure than the Gruyere. Darker spicier fruit, more whole bunch and some high tone perfume offer a very different wine to the Gruyere.

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol:	12.4%
Acidity:	6.5g/L
pH:	3.51

VINEYARD

Town:	Healesville
Region:	Yarra Valley
Planted:	1996
Area:	0.78Ha
Clone:	PT23
Aspect:	East
Soils:	Siltstone clay loam
Altitude:	158m

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 Healesville vineyard was picked by hand on the 13th March 2015.

WINEMAKING

Fruit: 75% whole bunch, portion foot stomped.
Fermentation: open fermenter
Maturation: 10 months in old French oak
Yeast: indigenous
Filtration: none
Fining: none
Bottled: Jan 25, 2016

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