

MAC FORBES

HODDLES CREEK PINOT NOIR 2015

The first release from this vineyard located on the border of Woori and Hoddles Creek on our preferred Siltstone based soils for Pinot Noir. 20 Year old vineyards, clone MV6, 10% whole bunch and old wood. This wine was shy and closed from fruit to bottle. We gave this fruit space to open up during fermentation and maturation. Pretty and structured, we really look forward to watching how this site evolves.

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.0%
Acidity: 6.0g/L
pH: 3.53

VINEYARD

Town: Hoddles Creek
Region: Yarra Valley
Planted: 1998
Area: 2.1Ha
Clone: MV6
Aspect: North
Soils: Grey loamy clay
overlying
sandstone
Altitude: 220m

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 Hoddles Creek vineyard was picked by hand on the 21st & 26th February 2014.

WINEMAKING

Fruit: de-stemmed and crushed before pressing
Maturation: 11 months in old oak
Yeast: indigenous
Filtration: none
Fining: none
Bottled: Feb 8, 2016

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