

# MAC FORBES

## RS 19 STRATHBOGIE RANGES RIESLING 2017

*Over the past 13 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.*



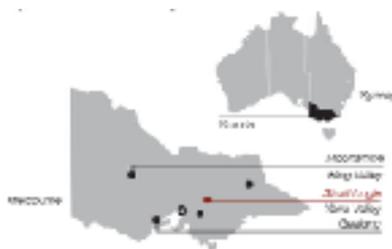
### TASTING NOTES:

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.  
(8-12 degrees)

### MAP OF THE STRATHBOGIE RANGES



### WINE ANALYSIS

Alc/Vol: 10.6%  
Acidity: 7.6g/L  
pH: 3.04

### VINEYARD

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

### VINTAGE CONDITIONS

2017 started slowly in September 2016 and took a more leisurely stroll through to harvest in March. Punctuated with regular rainfall and a moderate warmth, 2017 was a gorgeous season.

In Strathbogie Ranges, the increased elevation of 600m ensured disease pressure was low on the back of many cool nights and mornings.

Low sugars and higher acids dancing with glorious fruit weight define 2017.

### WINEMAKING

All our Rieslings in 2017 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 2017.

Yeast: Indigenous  
Filtration: Sterile  
Fining: None  
Bottled: August 21, 2017

Released November 2017