

MAC FORBES

YARRA SYRAH 2017

This is our second release of the Yarra Valley Syrah. Classic Syrah spice with black and red fruit and fresh acidity. The Yarra Valley Syrah is all from our home winery block in Healesville.



MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.0%
Acidity: 6.4g/L
pH: 3.27

VINEYARD

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

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 with near perfect conditions for ripening fruit.

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

WINEMAKING

Fruit: 5% whole bunch.
Fermentation: open fermenter
Maturation: 11 months in old French oak
Yeast: indigenous
Filtration: none
Fining: none
Bottled: Feb 12th, 2018

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