

# MAC FORBES

## 2017 YARRA VALLEY CHARDONNAY

*The Yarra Valley label is the entry into our Pinot Noir and Chardonnay wines. 'Yarra Valley' is a blend of all declassified barrels from each of our single vineyard sites. They represent a snap shot from across the valley and our vineyards. Generally, they can be enjoyed young but cellar-ing will reward with increased complexity.*



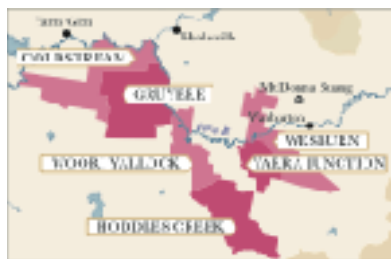
### TASTING NOTES:

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. (10-15 degrees)

### MAP OF THE LOWER & UPPER YARRA VALLEY



### WINE ANALYSIS

Alc/Vol: 11.5%  
Acidity: 5.9g/l  
pH: 3.55

### VINEYARD

The Yarra Valley Chardonnay is a blend of fruit from Healesville, Hoddles Creek and Woori Yallock vineyards.

### 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:** Picked by hand, de-stemmed and crushed before pressing.  
**Fermentation:** Barrel  
**Maturation:** 10 months in old oak  
**Yeast:** Indigenous  
**Filtration:** Sterile  
**Fining:** None  
**Additions:** SO<sub>2</sub>

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