

MAC FORBES

2017 YARRA VALLEY PINOT NOIR

Our philosophy towards pinot is to look after the detail, keep it simple and respect the fruit. The onus is on fruit quality and balance and not on winemaking solutions or corrections. For us winemaking is an extension of the vineyard where we aim to capture the fruit expression and carry this through to bottle. We pick when the fruit is ripe but still crunchy to taste. The Yarra Valley Pinot is a blend of our declassified barrels from each of our single vineyard wines.



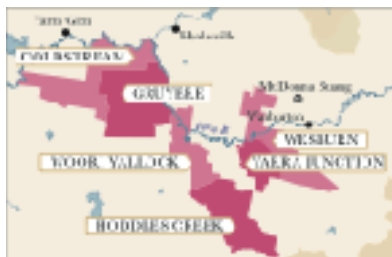
TASTING NOTES:

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.
(14-16 degrees)

MAP OF THE LOWER & UPPER YARRA VALLEY



WINE ANALYSIS

Alc/Vol: 12.0%
Acidity: 5.6g/l
pH: 3.63

VINEYARD

The Yarra Valley Pinot is a blend of fruit from Coldstream, Woori Yallock, Yarra Junction, Seville, Wesburn and Hoddles Creek vineyards.

CLONES

Yarra Valley Pinot is a mix of the following clones:

- MV6 (majority)
- 114
- 115
- 777

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

The Yarra Valley is a blend of our vineyards and winemaking is a combination of all the techniques we employ.

Fruit: Hand picked
Fermentation: 10% whole bunch, portion foot stomped, hand plunged in open fermenters
Time on Skins: 6-30 days
Maturation: 11 months in oak
Yeast: Indigenous
Filtration: None
Fining: None

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