

MAC FORBES

2017 HODDLES CREEK CHARDONNAY

Hoddles Creek currently is our highest vineyard in the Upper Yarra at 270m and our only site on volcanic red soils. These soils offer a wonderful contrast to our other sites. The vineyard is planted in a slight arc and protected by indigenous trees on three sides. Its water holding capacity allows the site to be dry grown. This vineyard while presenting focus and clarity also offers a more open structure and fruit weight than the more linear style of Woori Yallock.

TASTING NOTE

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)

VINTAGE CONDITIONS

2017 started slowly 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.

WINE ANALYSIS

Alc/Vol: 12%
Acidity: 8.5g/L
pH: 3.03

VINEYARD

Town: Hoddles Creek
Region: Yarra Valley
Planted: 1997
Area: 0.8Ha
Clone: I10V1
Aspect: North
Soils: Deep red friable volcanic
Altitude: 270m

WINEMAKING

Fruit: De-stemmed and crushed before pressing
Maturation: 9 months in old oak
Yeast: Indigenous
Fining: None
Filtration: Sterile
Bottled: 21st December 2017

LABEL



RELEASE DATE

1st August 2018

MORE INFORMATION

www.macforbes.com