

# MAC FORBES

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## 2018 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 cellaring will reward with increased complexity.*

### 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

2018 growing season was broken into two halves. With a wet winter and spring, the vines surged into summer with good vigour and available soil moisture (coupled with high disease pressure). Summer shifted gear into above average temperatures and below average rainfall. The stand out varieties at this stage were late ripening Cabernet and Syrah as well as the ever impressive Chardonnay.

### WINE ANALYSIS

Alc/Vol: 12.5%  
Acidity: 7.13g/L  
pH: 3.22

### VINEYARD

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

### WINEMAKING

Fruit: De-stemmed and crushed before pressing  
Maturation: 10 months in old oak  
Yeast: Indigenous  
Fining: None  
Filtration: Sterile  
Bottled: 20th December 2018

### LABEL



### RELEASE DATE

1st March 2019

### MORE INFORMATION

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