

# MAC FORBES

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## 2018 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 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. (14-16 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.

## WINE ANALYSIS

Alc/Vol: 11.0%  
Acidity: 7.25g/L  
pH: 3.30

## VINEYARD

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

## WINEMAKING

Fruit: Hand picked  
Fermentation: 20% whole bunch, portion foot stomped, hand plunged in open Fermenters  
Time on skins: average 21 days  
Maturation: 11 months in old oak  
Yeast: Indigenous  
Fining: None  
Filtration: None  
Bottled: 8th February 2019

## LABEL



## RELEASE DATE

1st March 2019

## MORE INFORMATION

[www.macforbes.com](http://www.macforbes.com)