

MAC FORBES

2018 YARRA VALLEY SYRAH

This is our third release of the Yarra Valley Syrah. Classic Syrah spice with black and red fruit and fresh acidity. The Yarra Valley Syrah is all from our home winery block in Healesville.

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: 12.5%
Acidity: 6.5g/L
pH: 3.67

VINEYARD

The Yarra Valley Syrah is from our home block in Healesville.

WINEMAKING

Fruit: Hand picked
Fermentation: 5% whole bunch, hand plunged in open fermenters
Time on skins: average 15 days
Maturation: 11 months in old oak
Yeast: Indigenous
Fining: None
Filtration: Sterile
Bottled: 24th January 2019

LABEL



RELEASE DATE

1st March 2019

MORE INFORMATION

www.macforbes.com