

MAC FORBES

2017 HUGH CABERNETS

The Bordeaux blend is still arguably the most successful of all grapes or blends from the Yarra Valley. At relatively low alcohols the wines are elegant, perfumed and ripe. While approachable as a young wine – the 2017 Hugh will age gracefully for twenty plus years. In this wine Cabernet Sauvignon is the dominant variety and is complimented by Cabernet Franc and Petit Verdot.

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

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: 12.5%
Acidity: 6.3g/L
pH: 3.78

VINEYARD

Town: Yarra Glen
Region: Yarra Valley
Planted: 1997
Varietals: Cabernet Sauvignon, Cabernet Franc, Petit Verdot
Aspect: North West
Soils: Granitic sand, Grey loam
Altitude: 145m
Harvested: 14th March 2017

WINEMAKING

Fruit: 15% stems added and 1 week post ferment maceration
Maturation: 15 months in old oak
Yeast: Indigenous
Fining: None
Bottled: 14th June 2018

LABEL



RELEASE DATE

1st May 2019

MORE INFORMATION

www.macforbes.com

