

MAC FORBES

2017 HUGH MERLOT

Gruyere sits in the original dress circle which is home to some of Victoria's most distinctive wines. Grown on sedimentary soil with mudstone and clay. Perfumed and pretty this wine will eloquently evolve for the next 15-20 years.

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: 13.0%
Acidity: 6.8g/L
pH: 3.36

VINEYARD

Town: Gruyere
Region: Yarra Valley
Planted: 1996
Varietals: Merlot
Aspect: North
Soils: Mudstone, overlaying clay
Altitude: 85m
Harvested: 4th March 2017

WINEMAKING

Fruit: Whole berry, full de-stem, extended time in oak
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

