

# MAC FORBES

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## 2018 HEALESVILLE SYRAH

*From our winery property located between Healesville and Woori Yallock. Planted nearly 25 years ago, we assumed day to day responsibility of this vineyard 9 years ago with a focus on improving soil health and we've seen fruit quality continue to improve as a result.*

### 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: 11.5%  
Acidity: 6.0g/L  
pH: 3.66

### VINEYARD

Town: Healesville  
Region: Yarra Valley  
Planted: 1996  
Area: 0.78Ha  
Clone: MV6  
Aspect: East  
Soils: Silty clay loam  
Altitude: 158m  
Harvested: 26th February 2018

### WINEMAKING

Fruit: Hand picked  
Fermentation: 60% whole bunch, hand plunged in open fermenters  
Time on skins: Average 20 days  
Maturation: 11 months in old oak  
Yeast: Indigenous  
Fining: None  
Filtration: None  
Bottled: 31st January 2019

### LABEL



### RELEASE DATE

1st March 2019

### MORE INFORMATION

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