

# MAC FORBES

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## 2018 COLDSTREAM PINOT NOIR

*This is our warmest Pinot vineyard, so we are conscious of protecting the fruit from hot prevailing winds and high temperatures. The soils hold much of the afternoon heat so this is usually the first vineyard picked. Due to the increased exposure, this wine displays greater fruit punctuation supported by a firm yet dense tannin bed.*

## 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: 5.5g/L  
pH: 3.67

## VINEYARD

Town: Coldstream  
Region: Yarra Valley  
Planted: 1997  
Area: 1.6Ha  
Clone: MV6  
Aspect: West  
Soils: Grey loam overlying clay  
Altitude: 110m  
Harvested: 18th Feb, 2018

## WINEMAKING

Fruit: 10% whole bunch, 20% stems, 10 days post-ferment maceration  
Maturation: 11 months in old oak  
Yeast: Indigenous  
Fining: None  
Filtration: None  
Bottled: 31st January 2019

## LABEL



## RELEASE DATE

1st August 2019

## MORE INFORMATION

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