

# MAC FORBES

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## 2018 HODDLES CREEK CHARDONNAY

*Hoddles Creek currently is our highest vineyard in the Upper Yarra at 270m and our only site on volcanic red soils. These soils offer a wonderful contrast to our other sites. The vineyard is planted in a slight arc and protected by indigenous trees on three sides. Its water holding capacity allows the site to be dry grown. This vineyard while presenting focus and clarity also offers a more open structure and fruit weight than the more linear style of Woori Yallock.*

### 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. (10-15 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. The stand out varieties at this stage were late ripening Cabernet and Syrah as well as the ever impressive Chardonnay.

### WINE ANALYSIS

Alc/Vol: 12%  
Acidity: 7.1g/L  
pH: 3.09

### VINEYARD

Town: Hoddles Creek  
Region: Yarra Valley  
Planted: 1997  
Area: 0.8Ha  
Clone: I10V1  
Aspect: North  
Soils: Deep red friable volcanic  
Altitude: 270m  
Harvested: 25th & 27th Feb, 2018

### WINEMAKING

Fruit: De-stemmed and crushed before pressing  
Maturation: 9 months in old oak  
Yeast: Indigenous  
Fining: None  
Filtration: Sterile  
Bottled: 10th December, 2018

### LABEL



### RELEASE DATE

1st August 2019

### MORE INFORMATION

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