

# MAC FORBES

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## 2018 WOORI YALLOCK CHARDONNAY

*At 1.36ha, the School House block, owned by the Fergusons, has been leased by Mac Forbes Wines since 2012. The south facing aspect delivers relief to the vines from hot northerly winds. This unique vineyard, planted in 1995, produces stunning fruit in both hot and cooler years and captures much of what we are seeking in terms of suitability of variety to site.*

### 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: 11.0%  
Acidity: 5.8g/L  
pH: 3.18

### VINEYARD

Town: Woori Yallock  
Region: Yarra Valley  
Planted: 1995  
Area: 1.9Ha  
Clone: I10V1  
Aspect: South West  
Soils: Grey loamy clay overlying siltstone  
Altitude: 120m  
Harvested: 19th & 22nd 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)