MAC FORBES

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

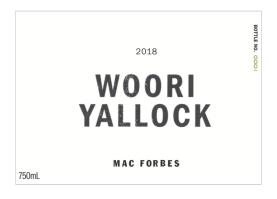
Fruit: De-stemmed and crushed before pressing

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