

MAC FORBES

2018 YARRA JUNCTION CHARDONNAY

Yarra Junction is our coolest site located in the far eastern Yarra Valley, next to Wesburn. Situated on gravelly soils, this north-east facing site receives cooling influences off the surrounding mountains and is protected from the afternoon sun. Yarra Junction will appeal to those who prefer a more accessible style.

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: 11.5%
Acidity: 5.8g/L
pH: 3.21

VINEYARD

Town: Yarra Junction
Region: Yarra Valley
Planted: 1995
Area: 0.8Ha
Clone: Mendoza
Aspect: North East
Soils: Grey loamy clay overlying siltstone
Altitude: 180m
Harvested: 14th & 16th 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