

MAC FORBES

2019 RS3 RIELSING

Over the past 15 years, we have always been overwhelmed by the presence of our Caveat vineyard in the Strathbogie Ranges. A supposedly sealed road that wanders north from Yea climbing to the elevated granite soils that sit 600m above sea level. Generally 5 degrees cooler than the valley floor, this small vineyard is surrounded not by other vineyards but rather unforgiving grazing land.

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.

VINTAGE CONDITIONS

A hot and exceptionally dry growing season, yields were low in 2019, but produced grapes with an intense and complex fruit profile different to what we had seen from this site previously. The RS3 is a blend of two harvest days - March 6th and 14th. It was fermented and matured mainly in neutral French oak barriques, with a small component being drawn from our brand new 2000L concrete tank.

WINE ANALYSIS

Alc/Vol: 12%
Acidity: 8.5g/L
pH: 2.98

VINEYARD

Town: Caveat
Region: Strathbogie Ranges
Planted: 1983
Area: 5 Acres
Clone: AV702352
Aspect: East
Soils: Granitic
Altitude: 600m

WINEMAKING

Fruit: De-stemmed & crushed before pressing
Maturation: Mature oak on lees & large format concrete tank
Yeast: Indigenous
Fining: None
Filtration: Sterile
Bottled: August 2019

LABEL



RELEASE DATE

October 2019

MORE INFORMATION

www.macforbes.com