

MAC FORBES

2019 YARRA VALLEY CHARDONNAY

The Yarra Valley label is the entry into our Pinot Noir and Chardonnay wines. 'Yarra Valley' is a blend of all declassified barrels from each of our single vineyard sites. They represent a snap shot from across the valley and our vineyards. Generally, they can be enjoyed young but cellaring will reward with increased complexity.

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

The 2019 growing season was warm and dry. Below average rainfall and warmer conditions placed huge demands on the plants. Thankfully, in early February the vines welcomed two weeks of cool days and nights returning freshness and vigour. Overall small bunches and small berries characterised the season with above average structure and fruit weight.

WINE ANALYSIS

Alc/Vol: 12.5%
Acidity: 7.2g/L
pH: 3.19

VINEYARD

The Yarra Valley Chardonnay is a blend of fruit from Healesville, Hoddles Creek, Gladysdale and Woori Yallock vineyards.

WINEMAKING

Fruit: De-stemmed and crushed before pressing
Maturation: 10 months in old oak
Yeast: Indigenous
Fining: None
Filtration: Sterile
Bottled: 23rd January 2020

LABEL



RELEASE DATE

1st March 2020

MORE INFORMATION

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