

MAC FORBES

2019 YARRA VALLEY PINOT NOIR

Our philosophy towards pinot is to look after the detail, keep it simple and respect the fruit. The onus is on fruit quality and balance and not on winemaking solutions or corrections. For us winemaking is an extension of the vineyard where we aim to capture the fruit expression and carry this through to bottle. We pick when the fruit is ripe but still crunchy to taste. The Yarra Valley Pinot is a blend of our declassified barrels from each of our single vineyard wines.

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. (14-16 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: 5.6g/L
pH: 3.72

VINEYARD

The Yarra Valley Pinot is a blend of fruit from Coldstream, Woori Yallock, Yarra Junction, and Gladysdale vineyards.

WINEMAKING

Fruit: Hand picked
Fermentation: 30% whole bunch, portion foot stomped, hand plunged in open fermenters
Time on skins: average 15 days
Maturation: 11 months in old oak
Yeast: Indigenous
Fining: None
Filtration: None
Bottled: 6th February 2020

LABEL



RELEASE DATE

1st March 2020

MORE INFORMATION

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