

MAC FORBES

2019 EB58 Plein Gaz CHARDONNAY

Our EB (Experimental Batch) wines are used for small interesting batches of wines that push through boundaries of either viticulture or winemaking. They represent a challenge to ourselves in terms of either a new viticultural or winemaking direction.

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

The 2019 growing season was dry and warm. With below average spring rain, vigour was slightly restrained. February offered a reprieve with a cool dip in temperatures for almost 2 weeks. Vines and fruit freshened up and barely broke a sweat getting across the finish line. Wonderful structure in skins and seeds and fresh balanced fruit emphasised the season.

WINE ANALYSIS

Alc/Vol: 11.5%
Acidity: 7.2g/L
pH: 3.38

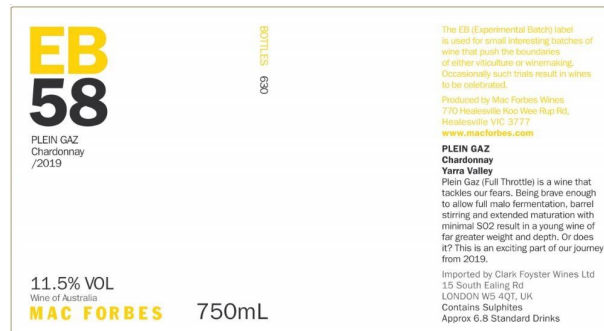
VINEYARD

Region: Yarra Valley
Harvested: 20th February 2019

WINEMAKING

Fruit: Crushed and destemmed to press, fermented in small old oak
Maturation: 19 months in old oak
Yeast: Indigenous
Fining: None
Bottled: 30th September 2020

LABEL



BOTTLES:

528

RELEASE DATE

21st November 2020

MORE INFORMATION

www.macforbes.com