

MAC FORBES

2020 YARRA VALLEY MERLOT

The Yarra Valley label is the entry into our range of regional varieties. 'Yarra Valley' is a blend of declassified barrels from our grower vineyards and the Mac Forbes single vineyard sites. They represent a snapshot 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 serving this wine between 14-16 degrees.

VINTAGE CONDITIONS

The 2020 season in the Yarra Valley will forever be remembered as a highly unusual and impossible to predict vintage. Significant weather events during flowering meant low yields, and erratic temperatures in December and January saw unprecedented ripening behaviour across many varieties. February rains were both welcome and anxiety-inducing, but ultimately the maturity and stability of the vines in our best parcels allowed fruit quality to shine through.

WINE ANALYSIS

Alc/Vol: 12%
Acidity: 6.1g/L
pH: 3.62

VINEYARD

The Yarra Valley Merlot is a blend of fruit from Woori Yallock and Gruyere vineyards.

WINEMAKING

Fruit: Hand picked
Fermentation: Destemmed and foot stomped, hand plunged in open fermenters
Time on skins: 14 days
Maturation: 10 months in old oak
Yeast: Indigenous
Fining: None
Filtration: None
Bottled: 23rd December 2020

LABEL



RELEASE DATE

4th February 2021

MORE INFORMATION

www.macforbes.com