

# MAC FORBES

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## 2020 YARRA VALLEY SYRAH

*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: 5.97g/L  
pH: 3.52

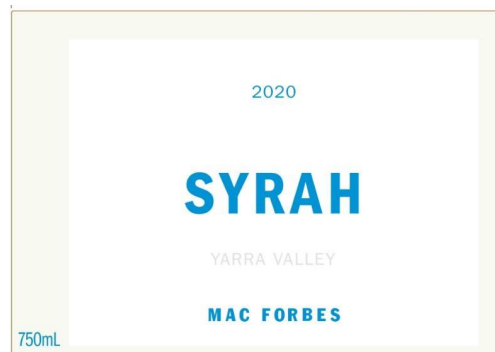
### VINEYARD

The Yarra Valley Syrah is a blend of fruit from two parcels in our Healesville vineyard.

### WINEMAKING

Fruit: Hand picked  
Fermentation: 80% whole bunch, partial carbonic maceration  
Time on skins: 27 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](http://www.macforbes.com)