

MAC FORBES

2020 'LITTLE YARRA' GLADYSDALE CHARDONNAY

Sitting at the southern end of the Yarra, our Little Yarra vineyard in Gladysdale has become our earliest site to be harvested. It receives warm air travelling down the valley, with increased air moisture content due to the surrounding forests and higher solar radiation. Grey/brown clay soils dominate, with full, rich aromatics and a supple structure that sits prominently on the front palate.

TASTING NOTES

Frisky kiss of sunshine and warmth on the nose. Fruit and stones intermesh. High tone and seductive fruits at the fore. The palate is savoury and plush with some tropical notes, riper stone fruits and seductive perfume. Long and appealing with an appealing chalky clay grip on the finish.

We recommend decanting this wine prior to serving between 10-12C°.

VINTAGE

We cannot wait to share these wines. They are outstanding, and we are very excited. They are different. They are gorgeous to open and take time to get to know. Odd can be wonderful. And they will age incredibly well. The surprises will come for years... It's like the turning of pages of the years; the story keeps coming. So please give these wines a chance. They deserve it, and you'll get happily rewarded.

WINE ANALYSIS

Alc/Vol: 10.5% Acidity: 8.4g/L pH: 3.06

VINEYARD

Rootstock: 101-14
Clone: Mendoza
Planted: 2009
Density: 2.5m x 1.5m
Aspect: North
Soils: Grey-brown clay loam
Elevation: 202m

WINEMAKING

Yeast: Wild
Fermentation: Small old oak
Maturation: 9 months in small oak
Fining: None
Filtration: Sterile
Bottles: 188

LABEL



RELEASE DATE

21st May 2022
