

MAC FORBES

2020 'LITTLE YARRA' GLADYSDALE PINOT NOIR

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

Hello. Subtle but clearly present whole bunch and reduction in a super appealing way. Compressed red fruits in a complex matrix. Contained in comparison to the Chardonnay. Ferrous. A supple front palate of lacy fine fruits merges into a compelling back palate of chalk, length, and a firm hold.

We recommend decanting this wine prior to serving between 12-16C°.

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: 6.6g/L

pH: 3.35

VINEYARD

Rootstock: 101-14
Clone: MV6
Planted: 2009
Soils: Grey-brown clay loam
Density: 2.5m x 1.5m
Aspect: North
Elevation: 202m

WINEMAKING

Yeast: Wild
Fermentation: 14 days in open fermenter, 15% whole bunch
Maturation: 10 months in small oak
Fining: None
Filtration: None
Bottles: 847

LABEL



RELEASE DATE

21st May 2022