

MAC FORBES

2020 'SPEAR GULLY' HODDLES CREEK CHARDONNAY

The Spear Gully vineyard in Hoddles Creek is our highest vineyard in the Upper Yarra at 270m and our only site on volcanic red soils. These soils offer a wonderful contrast to our other sites. The vineyard is planted in a slight arc and protected by indigenous trees on three sides. This vineyard while presenting focus and clarity also offers a more open structure and fruit weight.

TASTING NOTES

Spicy pear laced with pith and raspberry (not as out of place as it sounds) and an inviting creamy edge. Red volcanic soils distort again. Palate of firm green fruits with fine lacy acidity. Strong line and textural. High tones. Leanness and richness together.

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: 7.4g/L

pH: 3.10

VINEYARD

Rootstock: Own roots
Clone: I10V1
Planted: 1997
Density: 2.1m x 1.2m
Aspect: North
Soils: Deep red friable volcanic
Elevation: 270m

WINEMAKING

Yeast: Wild
Fermentation: Small old oak
Maturation: 9 months in small oak
Fining: None
Filtration: Sterile
Bottles: 768

LABEL



RELEASE DATE

21st May 2022