

# MAC FORBES

## 2019 Chardonnay

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Variety:	Chardonnay
Region:	Yarra Valley
Vineyard(s):	Multiple (listed below under 'The Wine')
Fruit:	Handpicked
Viticulture:	Organic
Fermentation:	Open / Wild
Elevage:	11 months in neutral French oak
Fining/Filtration:	None / Sterile
Alc:	12.5%

*"The Yarra Valley label is the entry into our Pinot Noir and Chardonnay wines. 'Yarra Valley' is a blend of all declassified barrels from each of our single vineyards 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." - Mac Forbes*

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### THE WINE

The 2019 growing season was warm and dry. Below average rainfall and warmer conditions placed huge demands on the plants. Thankfully, in early February the vines welcomed two weeks of cool days and nights returning freshness and vigour. Overall, small bunches and small berries characterized the season with above average structure and fruit weight.

Mac chooses not to provide any traditional tasting notes for his wines. "Our wines hopefully capture vineyard life and vitality. As such the wines are constantly evolving. The only tasting notes that matter are yours." - Mac Forbes

### THE WINEMAKER

The man. The myth. The one-day Legend. Yarra Valley is known for pumping out scores of high quality chardonnay and pinot noir (among other varieties), and Mac Forbes is settled there making wines true to their origin, unmanipulated, and pure. Mac grew up in the Yarra Valley before heading to Europe in the 90s to bounce around learning how to make different styles of wine and working in the overall industry. He returned to Yarra Valley and set out to learn more about this land he grew up on, and just what kinds of wine the area could produce. Mac makes low-intervention juice that are nuanced and balanced, but his real work is done in the vineyard, and we sometimes think he likes farming more than making wine.



Hudson Wine Brokers