

MAC FORBES

Our EB (Experimental Batch) wines are used for small interesting batches of wines that push through boundaries of either viticulture or winemaking. They represent a challenge to ourselves in terms of either a new viticultural or winemaking direction.

2021 EB75 'Candy' MEUNIER

After countless experiments with Pinot Meunier we are still discovering nuance, and each season introduces new opportunities to explore our winemaking. This was the first year working with fruit from the Willowlake vineyard, and a wet winter and long, cool growing season produced a great volume of expressive fruit with depth of flavour. The increased volumes allowed us to try a number of different winemaking techniques, from precision hand destemming, to whole bunch, extended maceration and elevated temperature fermentation. The final wine is a blend of each of these techniques, all bringing a little something special to this EB.

TASTING NOTE

Pale pink buzzing with life. On the nose, this is fresh crushed sour red berries and herbs inviting you in for more. The nose dives into the palate with mouth watering delicious red fruits with mouth watering herbs and tannins. A bottle is never enough.

WINE ANALYSIS

Alc/Vol: 10.5%

Acidity: 6.2g/L

pH: 3.44

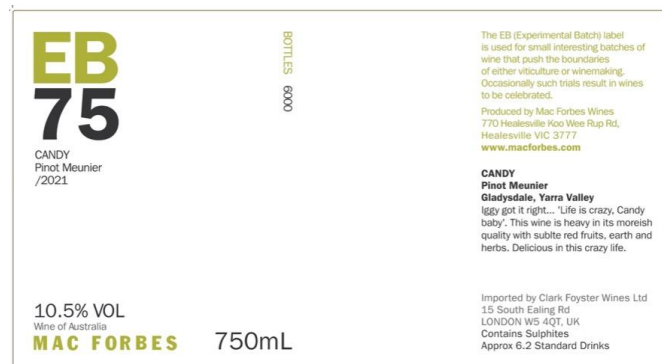
VINEYARD

Vineyard: Willowlake
Region: Gladysdale, Yarra Valley
Harvested: By hand on 27th February 2021

WINEMAKING

Fruit: Fermentation on skins in various vessels
Maturation: Small and large format old oak for five months
Yeast: Wild
Filtration: None
Bottled: 18th August 2021

LABEL



BOTTLES

6000

RELEASE DATE

21st September 2021