

MAC FORBES

2021 EB73



Variety:	Sauvignon Blanc
Region:	Gladysdale, Yarra Valley
Vineyard(s):	Willowlake
Fruit:	Handpicked
Viticulture:	Organic
Fermentation:	50% on the skins / 50% oxidative
Elevage:	Small old oak for 9 months
Fining/Filtration:	None / Sterile
Alc:	10.5%

Having worked so hard to reduce the 'fruity' Sauvignon charters, we are excited to enjoy the nose of subtle green herbs (basil), lemon and peas edging around a wonderfully expressive nose of lees, apples, and subtle green stone fruits. The palate is consistent with the note. Hits of blossom, green apples, and citrus.—Mac Forbes

THE WINE

Our very best attempt to make a Sauvignon Blanc that doesn't look like a Sauvignon Blanc. Half of this fruit was crushed and destemmed and fermented on the skins in an open stainless fermenter, with gentle daily cap management.

The second half of this fruit was pressed directly and splashed into an open stainless fermenter. It was then handled incredibly oxidatively, with daily splashing of the juice as it fermented. When both parcels had completed primary, we put it into old small oak to mature until bottling.

THE WINEMAKER

Mac Forbes is the penultimate student of the Yarra Valley—a region known for pumping out scores of high quality chardonnay and pinot noir (among other varieties) - and he is settled there making wines true to their origin, unmanipulated, and pure. He grew up in the Yarra Valley before he headed to Europe in the 90s to bounce around and learn how to make different styles of wine and work in the overall Industry. He returned to Yarra Valley and set out to learn more about the land he grew up on and what the terroir had to offer. Mac makes low-intervention wines 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