

Mac Forbes

Chardonnay



Tasting Notes:

Subtle peach, beeswax and grapefruit on the nose with crisp acidity, lemon, green apple and gentle toasty notes.

Production Notes:

Handpicked from organic vines across Yarra Valley this wine was wild fermented before going into neutral French oak for 11 months.

About Mac Forbes:

Mac Forbes earned a degree in winemaking, consulted in Austria and worked in viticulture and viniculture across Europe before coming back to Australia and starting Mac Forbes in 2004. The Mac Forbes winery brings old world winemaking skills to new world territory and is driven by a passion for the nuances of the Yarra Valley. He focuses on the subregions of Yarra Valley to find the best sites for classic varieties like Pinot Noir and Chardonnay, as well as grapes for experimental batch wines. Mac Forbes' ethos of 'minimal intervention/maximum attention' delivers fresh and exciting wines.

Cellaring:

Drink now but cellaring will reward with increased complexity

Yarra Valley Facts:

- The Yarra Valley is a unique cool climate wine region with a range of soil types, aspects and microclimates.
- Yarra Valley is known as the birthplace of Victoria's wine industry – with vines dating back 170 years!
- A cool climate region that is best known for producing Chardonnay, sparkling wine and Pinot Noir.