

# Mac Forbes

## Pinot Noir



### Tasting Notes:

Heady perfume of lifted wild fruits and an elegant, fine boned structure. Light bodied, with strawberry and cherry flavors with fine tannins.

### Production Notes:

Hand-picked from across Yarra Valley. 20% whole bunch, wild fermented, foot stomped & hand plunged in open vats. Average 15 days on skins. 10 months maturation in old oak.

### 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.