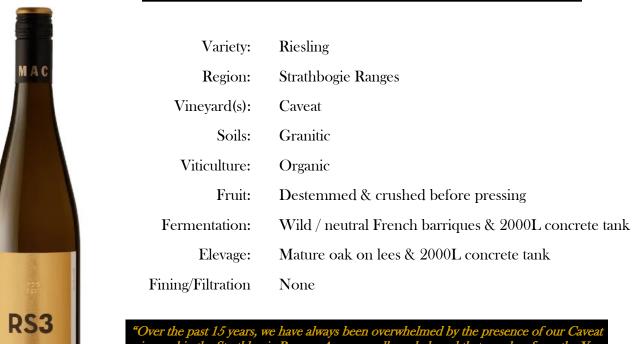
MAC FORBES

2019 **'RS**3'



vineyard in the Strathbogie Ranges. A supposedly sealed road that wanders from the Yea climbing to the elevated granite soils that sit 600m above sea level. Generally 5 degrees cooler than the valley floor, this small vineyard is surrounded not by other vineyards but rather unforgiving grazing land." - Mac Forbes

THE WINE

MAC FORBES

A hot and exceptionally dry growing season, yields were low in 2019 but produced grapes with an intense and complex fruit profile, different to what we had seen from this site previously. The RS3 is a blend of two harvest days—March 6 and 14th. It was fermented and matured mainly in neutral French oak barriques, with a small component being drawn from our brand new 2000L concrete tank.

Mac choses 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