

GIANT STEPS

YARRA VALLEY

Giant Steps, `Sexton Vineyard` Yarra Valley Pinot Noir 2017

PRODUCER

Giant Steps is a privately owned, estate based, Yarra Valley grower and winemaker that has forged a reputation for delivering some of Australia's most consistent, over-performing, varietal wines. The Giant Steps Single Vineyard range is produced from the most site-expressive fruit from the best vineyards, in great years. Their aim is to express in each wine the character of the site, grape and vintage, and this they achieve by meticulous work in the vineyard and minimum intervention in the winery. Head winemaker Steve Flamsteed and his team are making some of the best wines in Australia from these sites.

VINEYARDS

Located on the steep north facing slopes of the Warramate Ranges, alongside the vineyards of Yarra Yering and Coldstream Hills, the Sexton vineyard is exposed and demanding. At 130 and 210 metres above sea level, the topsoil is thin and root systems have established themselves in shallow gravelly loams above a tough rocky clay base. Vigour and bunch yields are naturally low in this environment. Biodynamic vineyard management principles are being introduced with the purpose of further distinguishing the site and improving grape and wine quality.

VINTAGE

2017 was a very good vintage for the Yarra Valley. A cool, early summer meant harvest dates were three weeks later than the previous vintage but a perfect autumn meant that crops were evenly balanced with excellent acidity and ripe flavours.

VINIFICATION

The fruit was hand-picked and hand-sorted before indigenous yeast fermentation took place in a mix of small oak barrel and stainless-steel open vats, using 25% whole bunches and the remainder whole berry. Very little cap management took place, relying on carbonic maceration for extraction. The wine was aged for 10 months in tight grain French barriques (25% new, 75% older) before bottling by gravity without fining or filtration.

TASTING NOTES

This Pinot Noir is vivid ruby red in colour. The bouquet mingles spicy red fruit and floral scents with dried flowers, anise and wood smoke. An undercurrent of zesty minerality gives focus and lift to dark plums and bitter cherry flavours on the palate. Spice returns on the subtly tannic lingering finish.



VINTAGE INFORMATION

Vintage	2017
Region	Yarra Valley, Victoria
Grape Varieties	100% Pinot Noir
Winemaker	Steve Flamsteed & Julian Grounds
Features	Vegan, Vegetarian
Closure	Screwcap
ABV	13.5%
Acidity	6.1g/L
Wine pH	3.54
Bottle Sizes	75cl