

GIANT STEPS

YARRA VALLEY

Giant Steps, `Applejack Vineyard` Yarra Valley Pinot Noir 2018

Yarra Valley, Victoria, Australia



Grape Varieties	100% Pinot Noir
Winemaker	Steve Flamsteed & Tony Fickers
Closure	Screwcap
ABV	13.5%
Acidity	6.6g/L
Wine pH	3.52
Bottle Sizes	75cl
Notes	Vegan, Vegetarian

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

Purchased by Phil Sexton in 2013, the Applejack Vineyard was planted in 1997 by highly respected viticulturist Ray Guerin. Today it is meticulously managed by his son Mark. The vineyard is situated in the Upper Yarra Valley at higher altitudes of 300 metres above sea level, resulting in cooler growing conditions - ideal for Pinot Noir. The 12 hectare vineyard sits on a dramatic, east-facing slope of grey-brown clay loams, close-planted with MV6, 114 and 115 clones.

VINTAGE

The 2018 season started off relatively dry with below average rainfall coming into budburst. October was quite cool, and the vines grew quite slowly. From November, there was a distinct change in the weather with an increase in heat and subsequent rapid growth. Yet again, great weather with warm and sunny days led to a fast and uniform flowering from mid-November. High fruit set and larger berries led to very high bunch weights. December was exciting with a series of tropical storms sucked down from northern Australia, topping up soil moisture and filling up the dams for later in the season. Nice full canopies protected fruit from the heat spikes in January.

VINIFICATION

The Pinot Noir grapes were 100% hand picked and hand sorted. Indigenous yeast fermentation took place with 40% whole bunches and the remainder whole berry. The wine was then aged for 10 months in tight grain French barriques (18% new, 82% older) before bottling by gravity without fining or filtration.

TASTING NOTES

Very herbaceous on the nose with smoky cherry fruit and pronounced green bell pepper aromas. The youthful palate has a refined feel with tight tannins and great length.