

GIANT STEPS

YARRA VALLEY

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

Yarra Valley, Victoria, Australia



Grape Varieties	100% Pinot Noir
Winemaker	Steve Flamsteed & Julian Groun
Closure	Screwcap
ABV	13.5%
Residual Sugar	1.6g/L
Acidity	6.06g/L
Wine pH	3.54
Bottle Sizes	75cl

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 at 130 to 210 metres above sea level, alongside the vineyards of Yarra Yering and Coldstream Hills, the Sexton vineyard is exposed and demanding. 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

The 2018 vintage had an ideal spring with a highly successful flowering. This allowed the vines to be shoot thinned and cluster selected down to one bunch per shoot. The ripening season was slightly earlier than normal and was relatively dry except for a period of rain in January. The fruit was harvested with lower sugar levels but with great stem ripeness and flavour concentration.

VINIFICATION

The fruit was hand picked. The 115 clone was kept as whole bunches in small open oak vats and the remainder was destemmed and transferred as whole berries to a separate fermenter. Both fermentations were natural and underwent little cap work to allow the extraction to come from the carbonic maceration. The wine was then pressed to 228 litre tight grain French barriques (25% new) for 10 months before bottling by gravity with no fining or filtration.

TASTING NOTES

This Pinot Noir is vivid ruby red in colour. Aromas of ripe strawberries and floral notes follow through to the palate. This wine is medium bodied with fine tannins and a flavoursome finish.