

GIANT STEPS

YARRA VALLEY

Giant Steps, `Sexton Vineyard` Yarra Valley Pinot Noir 2016

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

Bud burst was relatively early in 2016, followed by a dry, mild spring that delivered the earliest start to flowering on record. Perfectly timed rainfall in late January gave the vineyard a much needed freshen up prior to picking. Harvest began very early with ideal flavours developing rapidly, crops were well-balanced and the berries had intense flavour and solid natural acidity. 2016 has proven to be one of the fastest vintages in Giant Steps history.

VINIFICATION

Fruit was hand picked and sorted, then chilled in the cold room. 30% of the ferment was whole bunch, with the remaining fruit destemmed but not crushed. A three-day cold soak at 10°C was followed by a 14-day fermentation in oak vats. The wine was racked off gross lees to oak for indigenous malolactic fermentation. It remained in barrel for 11 months, 25% of which was new French oak (Dargot et Jaegle, Marcel Cadet and Taransaud). Selected barrels were racked and assembled into tank. The wine was bottled using gravity, without 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 finish, which lingers with great clarity.



VINTAGE INFORMATION

Vintage	2016
Region	Yarra Valley, Victoria
Grape Varieties	100% Pinot Noir
Winemaker	Steve Flamsteed & Julian Grounds
Features	Sustainable, Vegan, Vegetarian
Closure	Screwcap
ABV	13.8%
Acidity	6.8g/L
Wine pH	3.53
Bottle Sizes	75cl