

GIANT STEPS

YARRA VALLEY



APPLEJACK VINEYARD PINOT NOIR

Appellation: Yarra Valley
Varietals: 100% Pinot Noir
Clones: MV6
Harvested: February 2016
Bottled: January 2017
Alc/Vol (%): 13.8
TA (g/L): 6.69
pH: 3.54
Cellaring: Now - ten years

SEASON:

Bud burst was relatively early in 2016, and being followed by a dry, mild spring delivered the earliest start to flowering recorded. Perfectly timed rain events 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:

- Natural winemaking philosophy, while making quality the priority. Minimal intervention in the vineyard and 100% hand-picked.
- 40% whole bunch, indigenous fermentation in one 4000L open oak vats and one 5000L open fermenters.
- 11 months in new and used French barriques - 25% new, 75% older.
- Bottled by gravity, no filtration at bottling.

AWARDS & ACCOLADES:

2015 vintage:

Gold Medal, 2016 Royal Melbourne Wine Awards

97pts James Halliday, 96pts Mike Bennie, 93pts Huon Hooke

2014 vintage:

95pts James Halliday, 95pts Huon Hooke, 93pts Nick Bulleid

THE VINEYARD:

Location: Gladysdale
Planted: 1997
Elevation: 300 meters
Soil type: Grey / brown clay loam
Aspect: East facing slopes
Size: 29 acres

Applejack Vineyard, in the upper Yarra Valley, was planted by respected viticulturist Ray Guerin and is managed by his son Mark. The higher altitude results in a cooler and extended growing season, ideally suited to Pinot Noir. The distinctive dark-red volcanic loam soil is a distinguishing feature. Applejack Vineyard is located on a dramatic slope and is close planted and meticulously managed.

Giant Steps - Vignerons & Winemakers

336 Maroondah Highway, Healesville, Victoria 3777 AUSTRALIA Phone: 61 3 5962 6111 Fax: 61 3 5962 6199

mail@giantstepswine.com.au www.giantstepswine.com.au