GIANT STEPS

YARRA VALLEY

2017 YARRA VALLEY SYRAH



Appellation: Yarra Valley

Vineyards: Tarraford Vineyard; Sexton Vineyard

Variety: 100% Syrah Harvested: April, 2017 Bottled: June, 2018

Alc/Vol (%): 13.5 TA (g/L): 6.2 pH: 3.52

Cellaring: Now – 8 years

SEASON:

2017 really was a sensational vintage! Good intermittent rainfall with cool to mild temperatures, and not a day over 40 degrees during the summer months marked 2017 out as a classic cool climate vintage. All varieties came in later than average, ripening at an unhurried pace in these ideal growing conditions, producing wines of incredible structure, detail and length.

VINIFICATION:

This wine is a composite of all of our Estate Syrah blocks across Sexton and Tarraford.

Each block was hand picked and each fruit parcel was treated as either 100% destemmed or 100% whole bunch.

The whole bunch vats were left untouched for one week then walked over a few times to initiate a healthy fermentation.

The whole berry components were left to cold soak for four days, allowed to warm then to 15 deg C and a wild fermentation was initiated.

All parcels were over seeded with another culture near the end of their time on skins, to fulfil the fermentation.

The wines were all pressed at dryness and fed by gravity into 500L and 225 L French puncheons, 10% of which were new.

In January 2018, they were blended together and given one final racking prior to bottling by gravity in early June.

Whole bunch component across the blend is 30%.

No fining; no filtration. Bottled by gravity.

THE YARRA VALLEY RANGE:

The Yarra Valley range is made from handpicked fruit from our estate vineyards. The wines are produced using indigenous yeasts, gravity-flow winemaking, with minimal fining and filtration. This approach produces highly expressive wines, true to the regional characteristics of the Yarra Valley.