GIANT STEPS

YARRA VALLEY

2018 HARRY'S MONSTER



Appellation: Yarra Valley

Varietals: 44% Merlot, 42% Cabernet Sauvignon, 14% Petit Verdot

Blocks: Cabernet - block 9 & 14 SA125

Merlot - block 4 D3V14

Petit Verdot - block 3 G7V15

Harvested: March 2018
Bottled: May 2019
Alc/Vol (%): 14.0
TA (g/L): 6.80
pH: 3.56

Cellaring: Now - 20 years

SEASON:

A fantastic Spring, highly successful flowering allowing us to shoot thin and cluster select down to 1 bunch per shoot. Ripening was warmer, faster and earlier than 2017. Despite some January rain, the overall growing season was drier than average. We picked the fruit with lovely skin tannin and good natural acid levels. The resultant wine is darker in colour and more tannic than the 2017 while still retaining the elegance expected from a Yarra Cabernet blend.

VINIFICATION:

Each variety was hand picked and vinified separately. All varieties were destemmed and partially crushed before being tipped into small open fermenters for a natural fermentation. The ferments were given lots of air via gravity drain and returns during the fermentation period – much more air than Pinot Noir for example. On average the total maceration time was 12 days. The wine was pressed off to French oak barriques for malolactic fermentation and maturation for 14 months.

THE VINEYARD:

Location: Gruyere Planted: 1997

Elevation: 130 - 210 meters
Soil Type: Grey clay loam.
Aspect: North facing slopes

Size: 30 hectares

Located on the steep north facing slopes of the Warramate Ranges, the Sexton Vineyard is exposed and demanding. Being on the higher slopes, topsoil is thin and root systems have established themselves in shallow gravelly loams above a tough rocky clay base. Bunch yields set naturally low in this environment, resulting in intensely flavoured fruit with high skin to juice ratio.