

GIANT STEPS

YARRA VALLEY

2018 YARRA VALLEY SYRAH



Appellation:	Yarra Valley
Vineyards:	Tarraford Vineyard
Variety:	100% Syrah - Red Dog 67 clone; PT23
Harvested:	March, 2018
Bottled:	July, 2019
Alc/Vol (%):	14.0
TA (g/L):	6.37
pH:	3.68
Cellaring:	Now – 8 years

SEASON:

A fantastic Spring with a highly successful flowering allowing us to shoot thin and cluster select down to just 1 bunch per shoot.

We had a good supply of deep soil moisture from a wet winter, some January rain, followed by a long dry finish to the ripening period.

The growing season was warmer and the ripening earlier than 2017, but 2018 was defined by a massive amount of vine and canopy energy.

Just perfect growing weather really. We picked fruit with dark colours, lovely skin and seed tannin and good natural acid levels.

VINIFICATION:

Syrah all grown at the Tarraford Vineyard.

The majority comes from the young blocks of Red Dog 67 clone that we have grafted from our original block 2 vines.

This wine is a blend of three different fermenters, one of which was 100% whole bunch and two completely destemmed. One destemmed component spent an extended period on skins to extract a little extra tannin.

The three components were matured separately in seasoned French oak puncheons for 14 months prior to blending and bottling.

Whole bunch component across the blend is 33%.

No fining; no filtration.

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.

Giant Steps - Vignerons & Winemakers

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

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