

GIANT STEPS

YARRA VALLEY

2019 YARRA VALLEY LIGHT DRY RED



Appellation:	Yarra Valley
Vineyards:	Sexton, Tarraford, Primavera Vineyards
Varietals:	51% Pinot Noir, 49% Syrah
Harvested:	February - March 2019
Bottled:	September, 2019
Alc/Vol (%):	13.5
TA (g/L):	5.8
pH:	3.6
Cellaring:	Now – 2 years

SEASON:

The 2019 season was a rollercoaster... with fluctuating temperatures and rain events through Spring driving a very successful flowering in the Gruyere and Tarrawarra sub regions, but a much lower crop set in the Upper Yarra.

Beautiful moderate weather in early summer gave us rich dark green canopies, so that despite a few heat spikes in January, we had access to plenty of pristine bunches at harvest.

The colour and tannin ripeness in the Pinot and Syrah are some of the best we have seen.

Both varieties were highly perfumed, yet rich and ripe.

VINIFICATION:

100% hand-picked.

Fermented in small open fermenters using indigenous yeasts. Pinot Noir and Syrah co-fermented.

Fermented with very little cap work - a real focus on carbonic maceration.

50% whole bunch; 50% whole berries.

5 months maturation in large French oak vats.

No fining and no filtration, bottled by gravity.

FOOD:

Charcuterie; manchego cheese and green olive tapenade; wood fired pizza; chargrilled vegetables, baked polenta with salsa verde; pork rilletes and cornichons, toasted sourdough.

Giant Steps Wine

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