

GIANT STEPS

YARRA VALLEY

2019 YARRA VALLEY ROSÉ



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| Appellation: | Yarra Valley |
| Vineyards: | Sexton Vineyard |
| Varietals: | 100% Pinot Noir (clones 115, Pommard, G5V15) |
| Harvested: | March, 2019 |
| Bottled: | August, 2019 |
| Alc/Vol (%): | 12.5 |
| TA (g/L): | 7.32 |
| pH: | 3.32 |
| Cellaring: | Now – 1 year |

SEASON:

A cool start to the season was punctuated by a few dramatic storms in December that led to large healthy green vineyard canopies. Summer was warmer than average which gave us an accelerated ripening, and lots of primary flavours in all Pinot clones, but particularly in the early ripening Dijon (115) clone. Early morning harvest, pristine fruit, sorted in the vineyard and delivered quickly to the winery.

VINIFICATION:

Hand-picked, whole bunch pressed, using the Champagne cycle with only the free run being used - the pressings going into our Giant Steps LDR (Light Dry Red).

Juice was cold settled before being racked to a stainless steel tank for a cool ferment. Once the ferments were dry they were given a long cold settling and a very coarse filtration before bottling in early August.

WHY?

Inspired really by what we are seeing out of southern France - those pale, bone dry Roses from Provence, but also, we are intrigued by the perfume of early picked Yarra Valley Pinot. When it is hand-picked and gently pressed, it has to be one of the great varieties for a dry Rose.

FOOD:

Pour a glass of this while you are cooking... but also:

Fresh radishes, chick pea Hummus

Fried school prawns with smoked paprika aioli;

Salad Nicoise with fresh grilled Bluefin tuna.

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