GIANT STEPS

YARRA VALLEY

2021 APPLEJACK VINEYARD PINOT NOIR



Appellation: Yarra Valley Varietals: 100% Pinot Noir

Clones: Abel, MV6, Pommard, D2V5, D5V15

Harvested: March, 2021

21st January, 2022 Bottled:

Alc/Vol (%): 13.5 TA (g/L): 5.1 3 61 pH:

Two - ten years Cellaring:

SEASON:

2021 was a terrific vintage for both vineyard quality and quantity. We had a wet spring followed by a healthy amount of sunshine and some well-timed rain in January, leading to large green healthy canopies. The overall temperature during the growing season was lower than average

which led to a long slow ripening period and great concentration of flavours and natural tannin structure.

The drawn-out harvest then led to a long slow ripening period which produced thicker skins, riper stems and allowed us to work with more whole bunch fermentation.

VINIFICATION:

Hand picked, all fruit is chilled overnight to 12 degrees Celsius. Fermented in small oak fermenters and stainless steel open vats. The MV6 and Pommard parcels were fermented as whole bunches, while the Abel and D clones were destemmed to whole berries and cold soaked for five days.

The resulting blend is almost 80% whole bunch due to the riper stems this year.

All parcels were matured in French oak - 25% new, 75% older for eight months in 225L barriques, Taransaud, D&J and Vicard.

Racked to blend, no fining, no filtration.

Bottled by gravity.

THE VINEYARD:

Location: Gladysdale Planted: 1997

Elevation: 300 metres

Soil type: Grey clay loam over black (basalt) volcanic base

Aspect: East facing slopes 12.5 Hectares

Applejack Vineyard, in the upper Yarra Valley, was planted by respected viticulturist Ray Guerin. The higher altitude results in a cooler and extended growing season, ideally suited to Pinot Noir and Chardonnay (3-4 weeks later than central Yarra Valley). Applejack Vineyard is located on a dramatic slope and is closely planted and fastidiously managed. The basalt based underlying volcanic soil and rock produce a characteristically fine yet extended, spicy and firm palate.