

GIANT STEPS

YARRA VALLEY

2021 SEXTON VINEYARD PINOT NOIR



Appellation:	Yarra Valley
Varietals:	100% Pinot Noir
Clones:	MV6, G5V15, POM5, D Clones
Harvested:	February - March, 2021
Bottled:	20th January, 2022
Alc/Vol (%):	13.5
TA (g/L):	5.0
pH:	3.65
Cellaring:	Two - ten years

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.

VINIFICATION:

Hand-picked, all fruit is chilled overnight to 12 degrees Celsius. The MV6 was fermented as 100% whole bunches, while the G clone was destemmed, soaked cold for five days, then allowed to warm gently into a wild ferment.

All parcels were matured in French oak – 25% new, 75% older – for 10 months in 225L barriques, Taranasaud, Vicard and D&J. Racked to blend, no fining, no filtration.

Bottled by gravity.

THE VINEYARD:


Location:	Gruyere
Planted:	1997
Elevation:	130 - 210 metres
Soil Type:	Grey clay loam over granite / ironstone.
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.

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Wurundjeri Country

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