GIANT STEPS YARRA VALLEY 2019 PRIMAVERA VINEYARD PINOT NOIR



Appellation: Varietals: Clones: Harvested: Bottled: Alc/Vol (%): TA (g/L): pH: Cellaring: Yarra Valley 100% Pinot Noir MV6, 115 11th - 14th March, 2019 18th January, 2020 13.5 5.7 3.43 Two - ten years

SEASON:

A cool start to the season was punctuated by a few solid rain events in December that resulted in very large healthy green vineyard canopies. The final stage of the growing season was warmer than average which led to accelerated ripening, and dark colours. Natural acidity across the Pinot blocks was surprisingly high. Fruit was hand sorted in both vineyard and winery. There is an incredible structure to the 19 vintage Pinots.

VINIFICATION:

Hand picked, all fruit is chilled overnight to 12 degrees Celsius. Indigenous yeast.

Fermented in small oak fermenters.

The 115 was fermented as 100% whole bunch, while the MV6 was destemmed, soaked cold for 5 days, then allowed to warm gently into a wild ferment.

All parcels were matured in French oak – 25% new, 75% older – for 8 months in 225L barriques.

Racked to blend, no fining, no filtration. Bottled by gravity.

THE VINEYARD:

Woori Yallock
2001
230 metres
Red clay loam
North and north-east facing slopes
12 Hectares

After discovering Yarra Valley wines 25 years ago Lou Primavera planted this vineyard in Hoddles Creek in 2001. We have a long-standing relationship with the Primavera family – having sourced fruit from the vineyard for some years. Testament to the increasing quality of this site, we are now producing a single vineyard Pinot Noir from Primavera.

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