GIANT STEPS

YARRA VALLEY 2019 APPLEJACK VINEYARD PINOT NOIR



Appellation: Yarra Valley
Varietals: 100% Pinot Noir

Clones: MV6, Abel, Pommard, D2V5, D5V15

Harvested: 5th March – 18th March, 2019

Bottled: 18th January, 2020

Alc/Vol (%): 13.5 TA (g/L): 5.6 pH: 3.51

Cellaring: 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. Cold soak for 3-4 days, then allowed to warm to kick start fermentation Indigenous yeast.

Fermented in small oak fermenters and stainless steel open vats
The 'D' clones from the middle of the hill were fermented as whole
bunches, while the Pommard, Abel and MV6 were 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:

Location: Gladysdale Planted: 1997

Elevation: 300 metres

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

Aspect: East facing slopes Size: 12.5 Hectres

Applejack Vineyard, in the upper Yarra Valley, was planted by respected viticulturist Ray Guerin and is managed by his son Mark. 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 close planted and fastidiously managed. The basalt based underlying volcanic soil and rock produce a characteristically fine yet extended, spicy and firm palate.