

GIANT STEPS

YARRA VALLEY

2020 YARRA VALLEY PINOT NOIR



Appellation:	Yarra Valley
Vineyards:	Sexton, Applejack, Primavera and Tarraford Vineyards
Varietals:	100% Pinot Noir
Harvested:	February - April, 2020
Bottled:	October, 2020
Alc/Vol (%):	13.5
TA (g/L):	6.10
pH:	3.57
Cellaring:	Now – 6 years

SEASON:

2020 was a particularly challenging vintage across much of Australia, but we were very lucky here in the Yarra Valley.

It was a bit of a rollercoaster - with a cool, wet Spring, a dry December and then a mild February, punctuated by a few significant rain events...

This all led to lower than average yields across our Pinot Noir blocks, primarily driven by tighter, smaller bunches – the consequence of which is naturally high acidity, great flavour and vibrant colours.

Overall, tiny crops but amazing quality.

VINIFICATION:

100% hand-picked, all fruit is chilled overnight to 12 deg C.

Cold soak for 3 – 4 days, then allowed to warm in order to kick start wild fermentation.

Small open fermentation in both stainless steel and open oak vats.

Parcels were divided into either “destemmed” or “whole bunch”...

The overall whole bunch in the blend is 40%.

Matured in French oak – 10% new, 90% older – for 8 months, a combination of 225L barriques and 4000 Litre oak vats.

Bottled by gravity, no fining, no filtration.

FOOD:

Hand made pappardelle and shredded Confit duck leg and arugula.

Baked field mushrooms stuffed with black olive risotto.

Summer Alpine Comte cheese.

Char grilled eggplant, red pepper and fried halloumi with salsa verde.

Giant Steps Wine

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