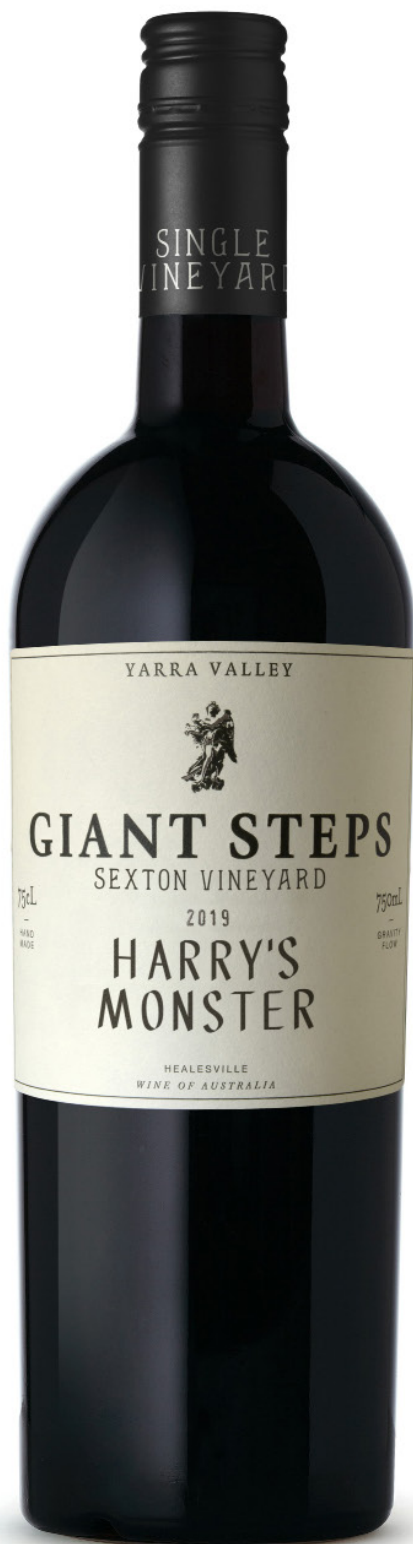


GIANT STEPS

YARRA VALLEY

2019 HARRY'S MONSTER



Appellation:	Yarra Valley
Varietals:	59% Merlot, 40% Cabernet Sauvignon, 1% Petit Verdot
Blocks:	Cabernet - block 9 & 14 SA125 Merlot - block 4 D3V14 Petit Verdot - block 3 G7V15
Harvested:	March - April, 2019
Bottled:	December, 2020
Alc/Vol (%):	14.0
TA (g/L):	5.70
pH:	3.63
Cellaring:	Now - 15 years

SEASON:

The 2019 season was a rollercoaster... with fluctuating temperatures and rain events throughout Spring resulting in a very successful flowering in the Gruyere and Tarrawarra sub regions.

Beautiful moderate weather in early summer gave us rich dark green canopies, so that despite a few heat spikes in January, we had access to plenty of pristine bunches at harvest.

Harvest weather was moderate and stable as we went into classic Indian summer and the Merlot and Cabernet were allowed to achieve a beautiful tannin ripeness.

The red wines of 2019 are full of a dense energy and flavour.

VINIFICATION:

Each variety was hand picked and vinified separately.

They were all destemmed and partially crushed before being tipped into small open fermenters for a natural fermentation.

The ferments were given lots of air via gravity drain and returns during the fermentation period – this allows for a healthy fermentation but also locks in the rich colour and tannins of these varieties.

On average the total maceration time was 16 days.

The wine was pressed off to French oak barriques for malolactic fermentation and maturation for 14 months.

In winter 2020, the blend is assembled for a long cool settling in tank before bottling by gravity in December, 2020

THE VINEYARD:

Location:	Gruyere
Planted:	1997
Elevation:	130 - 210 meters
Soil Type:	Grey clay loam.
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.

Giant Steps Wine

314 Maroondah Highway, Healesville, Victoria 3777 AUSTRALIA Phone: 61 3 5962 6111

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