GIANT STEPS

YARRA VALLEY 2019 SEXTON VINEYARD PINOT NOIR



Appellation:

Yarra Valley

Varietals:

100% Pinot Noir

Clones:

MV6, Pommard, 115

Harvested:

28th February 2019

Bottled:

18th January 2020

Alc/Vol (%): TA (g/L): 13.5 5.70

рН:

3.61

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.

The 115 was fermented as 100% whole bunch, while the Pommard 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: 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.