GIANT STEPS VIGNERONS VARRA VALLEY AUSTRALIA







2011 GIANT STEPS SEXTON VINEYARD PINOT NOIR

WINEMAKER: Phil Sexton & Steve Flamsteed

REGION: Yarra Valley, Victoria

VARIETALS: Pinot Noir (MV6, 114, 115, Pommard, 777 and G5V)

MATURATION: 10 months in French oak - 25% new, 25% 1 year, 50% older

ALCOHOL: 12.6% alc/vol

VINTAGE NOTES:

The cool spring and summer days, interspersed with rain events, resulted in an extended ripening season and harnessed delicate flavors at low sugar and crisp acidity. Careful handling was essential in the vineyard and winery; it was a very good year to be hand picking and the sorting table got a work out. Sexton Pinot Noir blocks were cropped at less than 2.5 tons/acre.

WINEMAKING:

Fruit was hand picked and chilled before being destemmed, but not crushed, to small open fermenters. 10% of the fruit was maintained as whole bunches. A five-day cold soak preceded a 10-14 day, indigenous yeast ferment with minimal cap work. After fermentation, the wine was racked to oak barrels for malolactic fermentation and maturation. 10% of the wine was held cold post alcoholic fermentation to delay malolactic fermentation and integrate the tannins.

TASTING NOTES:

The Sexton Pinot Noir is wonderfully intricate: notes of wild blackberry, dried mushroom, mulberry bush with braised plum, cinnamon stick and sour cherry. Its focused and fine tannins are assisted by judicious Burgundian oak treatment.

CRITICAL ACCLAIM: Not yet reviewed. 92 pts Stephen Tanzer

ABOUT GIANT STEPS:

Established in 1998, Giant Steps explores the relationship between vineyard site, the Yarra Valley's cool climate, and different grape clones, to finely fingerprint the personality and character of each vineyard. The Sexton Vineyard, at the heart of the property, is a beautiful 75-acre, north facing hillside site located in the foothills of the Warramate ranges, rising from 425 to nearly 700 feet above the valley floor. A relatively cool site, management of this vineyard is intensive with all tasks, from pruning to harvesting, carefully done by hand.







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