

**2014 GIANT STEPS
SEXTON VINEYARD PINOT NOIR**

Review Summary



95 pts “The fruit profile of the Lower Yarra Valley is distinctly different to that of the Upper Yarra, but winemaker Steve Flamsteed’s touch is gentle in each case. Here the tannins are a little more evident, underpinning the savory/spicy nuances to the fruits, oak less important. The strength of the wine is its length and balance.”

James Halliday
Australian Wine Companion
January 2016

93 pts “Deep red. Highly fragrant bouquet evokes ripe red berries, incense and candied flowers, with a smoky mineral nuance building in the glass. Sappy and penetrating on the palate, offering deep bitter cherry and raspberry flavors accented by a zesty Asian spice accent. Fine-grained, precise Pinot Noir with excellent finishing power, resonating spiciness and subtle tannins.”

Josh Raynolds
Vinous
March 2016

92+ pts “Pale to medium ruby in color, the 2014 Pinot Noir Sexton Vineyard offers a pronounced perfume of red roses, lavender and dried Provence herbs over a core of black and red cherries, plus earth and underbrush hints. Medium-bodied, the palate is multilayered and wonderfully expressive with layers of red berry and earthy flavors supported by finely grained tannins and plenty of freshness, finishing with great length.”

Lisa Perrotti-Brown
Robert Parker Wine Advocate
October 2016



92 pts – Editors’ Choice “Phil Sexton’s wines under the Giant Steps label are becoming more consistent, and the 2014s may be his best yet. This is a medium- to full-bodied wine, with a supple, creamy texture and lingering notes of spring flowers and black cherries. Subtle oaking adds brown sugar and mocha shadings to the crisp finish.”

Joe Czerwinski
Wine Enthusiast
December 2015

90 pts “Perfumed, with dried lavender, rose petal and mineral details against a core of fresh, velvety cranberry and strawberry flavors, balancing intensity and elegance.”

MaryAnn Worobiec
Wine Spectator
July 2016

“This is a wine with an extra frisson of passion within its flanks, too, and it is already into its stride which is another bonus for the thirsty Pinot-Lover. The recipe here is pretty feisty to say the least, with 30% new French oak and no less than 40% whole bunches being used to give this a linear, stem-centric tannin structure which is interwoven with ripe, cherry-soaked, skin flavors. Hedonistic and also highly perfumed there is a lot of wine here for the cash and I would anticipate that it would appeal to Pinot novices and experts alike – which further underlines the smashing skill emanating from this pulsatingly cool company.”

Matthew Jukes
MatthewJukes.com
2016