

GIANT STEPS

VIGNERONS

YARRA VALLEY AUSTRALIA

2004 Sexton 'Harry's Monster'



sexton

Appellation: Yarra Valley, Australia
Vineyard: Giant Steps Vineyard
Varietals: 51% Cabernet Sauvignon
27% Merlot
12% Petit Verdot
10% Cabernet Franc
Harvest Date: Late April, 2004
Bottling Date: Mid July, 2005
Alc/Vol: 14%
Closure: Screwcap

Season:

A relatively cool year with an Indian summer late in the season prompting good phenological ripeness.

Vinification:

The fruit was hand picked, de-stemmed, and crushed into small open fermenters. After an 8 day warm ferment, the fruit was hand plunged to dryness and sealed up for 3 weeks post ferment maceration. After fermenting, the skins were tipped into an airbag press. The wine was then racked off gross lees to oak for malolactic fermentation.

Oak:

14 months in French oak barriques: 40% new, 30% 1 year old, 30% 2 year old.

Nose:

Purple violets, cassis and dark chocolate. Roasted capsicum, braised blood plums. Fennel and thyme.

Palate:

Fresh dark berries and roasted beetroot. Dark chocolate and cocoa powder. Soft, slightly chewy, with velvety tannins.

Cellar:

Drink now or hide in the cellar for 3-8 years for additional complexity.