

**GIANT STEPS**  
VIGNERONS  
YARRA VALLEY AUSTRALIA



**2007 GIANT STEPS SEXTON VINEYARD PINOT NOIR**

**WINEMAKER:** Phil Sexton & Steve Flamsteed  
**REGION:** Yarra Valley, Victoria  
**VARIETALS:** Pinot Noir  
**MATURATION:** 11 months in 30% new French oak  
**ALCOHOL:** 13.5% alc/vol

**VINTAGE NOTES:**

The vineyard managed to dodge most hazards of the season including spring frost and drought. Fruit had good phenological ripeness and high skin to juice ratio enhancing the firm natural tannins. Cropped at two tonnes per acre.

**WINEMAKING:**

Fruit was hand picked to 300 kg crates and chilled before being destemmed, but not crushed, to small open fermenters. A five-day cold soak was followed by an eight-day ferment with hand plunging. After ferment, skins were tipped into an airbag press and the wine was racked off gross lees to oak for malolactic fermentation.

**TASTING NOTES:**

The nose leads with biscuity oak, pomegranate juice and a fruity carbonic character reminiscent of and fruit punch. The palate offers dense and complexity, with forest floor, char-grilled toast, subtle, silky, bacon, cherry compote and Chinese five spice. Magic with veal, pigeon, and aged cheddar.

**CRITICAL ACCLAIM:**

91 pts - Stephen Tanzer's International Wine Cellar, 88 pts - Wine Spectator Online

**ABOUT GIANT STEPS:**

Giant Steps was established in 1998 in the cool-climate Yarra Valley region by wine industry veteran Phil Sexton. With the aim of creating single vineyard wines reflecting a unique sense of place, the 75 acre vineyard was hand-planted on the gravelly, north facing slopes of the Warramate Ranges. A decade later, the wines are renowned for offering length rather than breadth, finesse rather than largesse, and above all, fruit rather than artifact.



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