

GIANT STEPS
VIGNERONS
YARRA VALLEY AUSTRALIA



2008 GIANT STEPS SEXTON VINEYARD PINOT NOIR

WINEMAKER: Phil Sexton & Steve Flamsted
REGION: Yarra Valley, Victoria
VARIETALS: Pinot Noir
MATURATION: 11 months in 100% French oak (20% new)
ALCOHOL: 13.9% alc/vol

VINTAGE NOTES:

2008 was a warm year with very little water around the Yarra Valley, which required excellent water and canopy management. Harvest picking time was critical so the fruit was picked well before the heat wave in early March. The fruit, cropped at two tons per acre, showed intense flavors and a soft tannin structure to the skin and seeds with moderate sugar levels.

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 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: 91 pts Stephen Tanzer's International Wine Cellar, 90 pts Robert Parker's The Wine Advocate

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 tasks, from pruning to harvesting, all carefully done by hand.



THE FACE OF AUSTRALIAN WINE

EXCLUSIVE US IMPORTER

703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 or (800) 622 2234 • Fax (707) 258 9577 • www.oldbridgecellars.com • info@oldbridgecellars.com