

`Sexton Vineyard` Yarra Valley Pinot Noir 2014

Yarra Valley, Victoria, Australia



Grape Varieties	100% Pinot Noir
Winemaker	Steve Flamsteed & Julian Groun
Closure	Screwcap
ABV	13.5%
Acidity	5.64g/L
Wine pH	3.68
Bottle Sizes	75cl

PRODUCER

Giant Steps was founded by Phil Sexton in 1997. With the help of winemaker Steve Flamsteed, Giant Steps forged a reputation as one of the Yarra Valley's most exciting producers, crafting cool climate Chardonnay and Pinot Noir from single sites. Since Mel Chester joined as Head of Winemaking and Viticulture in 2021, the winery has reached even greater heights, and was named 'Winery of the Year' in the 2025 Halliday Wine Companion. In the words of Campbell Mattinson, "it's been an outstanding winery for a long time, but the combination of energy and expertise – and no doubt plenty more besides – that winemaker Melanie Chester has brought since she arrived at the winery in November 2021 has frankly been breathtaking."

VINEYARDS

Located on the steep north facing slopes of the Warramate Ranges, alongside the vineyards of Yarra Yering and Coldstream Hills, the Sexton vineyard is exposed and demanding. At 130 and 210 metres above sea level, topsoil is thin and root systems have established themselves in shallow gravelly loams above a tough rocky clay base. Vigour and bunch yields set naturally low in this environment. Biodynamic vineyard management principles are being introduced with the purpose of further distinguishing the site and improving grape and wine quality.

VINTAGE

The 2014 vintage was a season of mixed fortune. With a minuscule crop set following flowering, the stage was set for a concentrated but contracted intake. Conditions through December and January were cool to warm; sunny, dry and with little wind, resulting in preferred (lower) sugar levels. Harvest commenced in the second week of February and finished in the third week of April. A classic "two vintages in one" season where all varieties from Pinot Noir to Cabernet Sauvignon achieved full ripeness. Reds all had terrific colour, ripe tannins and powerful fruit density. The 2014 wines are the most true to site and exciting wines that Giant Steps have yet made.

VINIFICATION

Fruit was hand-picked and sorted, then chilled in the cold room. 40% of the ferment was whole bunch, with the remaining fruit destemmed but not crushed. A three day cold soak at 10°C was followed by a 14 day fermentation in oak vats and small open fermenters. The wine was racked off gross lees to oak for indigenous malolactic fermentation. It remained in barrel for 12 months, 30% of which was new French oak (Dargot et Jaegle, Marcel Cadet and Taransaud), 20% 1 year old and 50% older. Selected barrels were racked and assembled into tank. The wine was bottled using gravity, without filtration.

TASTING NOTES

Vivid ruby red. The bouquet mingles spice-accented red fruit and floral pastille scents with dried flowers, anise and woodsmoke. An undercurrent of zesty minerality gives focus and lift to the plump raspberry and bitter cherry flavours on the palate. Spice returns on the subtly tannic finish, which lingers with great clarity.