

`Applejack 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	5.65g/L
Wine pH	3.76

PRODUCER

Giant Steps is a privately owned, estate based, Yarra Valley grower and winemaker that has forged a reputation for delivering some of Australia's most consistent, over-performing, varietal wines. The Giant Steps Single Vineyard range is produced from the most site-expressive fruit from the best vineyards, in great years. Their aim is to express in each wine the character of the site, grape and vintage, and this they achieve by meticulous work in the vineyard and minimum intervention in the winery. Head winemaker Steve Flamsteed and his team are making some of the best wines in Australia from these sites.

VINEYARDS

Applejack Vineyard is owned by highly respected viticulturist Ray Guerin and is managed by his son Mark. This vineyard is situated in the Upper Yarra Valley and has similar growing conditions and challenges to that of Gladysdale Vineyard. Planted in 2001 at 330 metres on red/brown clay loam soils, Applejack Vineyard is located on a dramatic east facing slope and is close planted and meticulously managed.

VINTAGE

2014 will be remembered for spectacular quality wines, a year where vines yielded very low crops. Spring rains during flowering resulted in a low number of bunches per vine. A wet spring gave way to a perfect summer, allowing flavour development and sugar accumulation to ripen in sync, without the threat of summer rain. Harvest in the Applejack vineyard began on the 3rd of March. Fruit condition across the vineyards was excellent and wine quality across the board is very high.

VINIFICATION

The grapes were hand picked and hand sorted. This wine was assembled from two parcels of fruit, one of which was 100% whole bunch ferment, the second 100% destemmed to whole berries. Both parcels were given a cold soak for five days but the whole bunch ferment commenced fermenting after three days so it was allowed to warm and progress naturally. Ferment temperatures peaked at about 32°C in both vats. Once the ferments were dry, the vats were emptied into an airbag press and pressed to tank. The wine was racked off gross lees to oak for indigenous malolactic fermentation. It remained in barrel for 11 months. 28% of the oak was new and from Taransaud and Sauray. 19% of the oak was one year old and 53% older. Three rackings were performed for clarity before gravity bottling on the 21st of January 2015.

TASTING NOTES

Very herbaceous on the nose with smoky cherry fruit and pronounced green bell pepper aromas. The youthful palate shows complexity with cherries, spiced oak and fine tannins. A wine with great potential to develop and shine.