# `Applejack Vineyard` Yarra Valley Pinot Noir 2023

Yarra Valley, Victoria, Australia



Grape Varieties	100% Pinot Noir
Winemaker	Melanie Chester
Closure	Screwcap
ABV	13.2%
Residual Sugar	0.3g/L
Acidity	6.1g/L
Wine pH	3.46
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

#### **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**

The Applejack Vineyard, in the upper Yarra Valley, was planted by respected viticulturist Ray Guerin in 1997 and today is managed by his son Mark. It was purchased by Phil Sexton in 2013. The 12.5 hectare plot boasts grey clay loam soils over a black (basalt) volcanic base on east-facing slopes. The higher altitude of 300 metres results in a cooler, extended growing season, ideally suited to Pinot Noir and Chardonnay.

## **VINTAGE**

The 2023 vintage saw cool and wet conditions throughout the entire growing season, delaying the start of this challenging vintage. Spring was often wet in the Yarra Valley, with record volumes of rain from September to December. The frequent downpours elevated disease pressure but also made access to the vineyard an arduous task from waterlogged earth. Fortunately the sun appeared in the critical weeks of flowering, allowing a healthy berry set and abundant pristine fruit. The 2023 wines of Giant Step are light and expressive, with varietal typicality shining through and the potential for ageing.

## **VINIFICATION**

All fruit was hand-picked and chilled overnight to 12°C. Indigenous yeasts were used for fermentation, which took place in small oak fermenters and stainless steel open vats. Parcels of MV6 clone were fermented as whole bunches, while Pommard and Abel clones were destemmed, cold soaked for four days, then allowed to warm gently into a wild ferment. All parcels were matured in 225 litre French oak barriques, of which 20% were new and 80% seasoned, for a total of 10 months. The barriques were sourced from Taransaud, D&J and Vicard cooperages.

### **TASTING NOTES**

This Pinot Noir is deep purple in colour. The nose opens with a bouquet of maraschino cherry and plum, with spicy notes and a delicate savoury character. Vibrant and fresh on the palate with silky, ripe tannins and a luscious finish.