

Giant Steps Single Vineyard,

‘Applejack Vineyard’ Yarra Valley Pinot Noir 2024

Yarra Valley, Victoria, Australia

GIANT STEPS
YARRA VALLEY



Grape Varieties	100% Pinot Noir
Winemaker	Melanie Chester
Closure	Screwcap
ABV	13.3%
Acidity	6.1g/L
Wine pH	3.49
Notes	Sustainable, 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 elevation of 300 metres results in a cooler, extended growing season, ideally suited to Pinot Noir and Chardonnay.

VINTAGE

The 2024 vintage represented a classic Yarra Valley season, beginning with a cool spring that provided ideal flowering conditions and resulted in good fruit set with moderate yields. December brought cool, mild weather followed by significant rainfall during New Year and the first week of January, providing essential hydration before February's warmth arrived. Mid to late February proved drier and warmer than is typical for the region, creating excellent ripening conditions with minimal disease pressure and accelerated maturation. The season's unique rhythm led to an unusually compressed harvest, with all Pinot Noir and Chardonnay reaching optimal ripeness in quick succession. The entire valley's harvest was completed within three weeks rather than the customary six-week period.

VINIFICATION

The hand-picked grapes were fermented using a combination of small oak fermenters and stainless-steel open vats, with different clonal selections receiving tailored treatment. Pommard clone parcels underwent whole-bunch fermentation, while the remaining clones were destemmed to whole berries and cold-soaked for four days before natural fermentation began. The final blend incorporated 30% whole-bunch fermented fruit. All parcels were matured in French oak, 20% new, 80% seasoned, for 10 months in 225-litre barriques, predominantly from Taransaud and Dargaud & Jaeglé cooperages. The wine remained undisturbed in contact with its lees until blending in January.

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.

LIBERTY WINES