GIANT STEPS

YARRA VALLEY

2020 WOMBAT CREEK VINEYARD PINOT NOIR



Appellation:	Yarra Valley
Varietals:	100% Pinot Noir
Clone:	MV6
Harvested:	March, 2020
Bottled:	Late November, 2020
Alc/Vol (%):	13.0
TA (g/L):	4.60
pH:	3.63
Cellaring:	Two - ten years
Cases:	150

SEASON:

2020 was a particularly challenging vintage across much of Australia, but we were very lucky here in the Yarra Valley.

It was a bit of a rollercoaster - with a cool, wet Spring, a dry December and then a mild February, punctuated by a few significant rain events...

This all led to lower than average yields across our Pinot Noir blocks, primarily driven by tighter, smaller bunches – the consequence of which is naturally high acidity, great flavour and vibrant colours.

Overall, tiny crops but amazing quality.

VINIFICATION:

Hand-picked without additions.

Picked in one (very small) parcel, the fruit was chilled then 20% was destemmed (not crushed) in the base of an oak vat to commence a “pied de cuve” ferment. The vat was then filled to the brim with whole bunches and closed up to allow a semi carbonic maceration to occur.

After fermentation had begun, a small amount of juice from the base was splashed back over the top of the vat.

Occasional foot stomps were done to release a little more juice into the ferment and to extend the time on skins.

Pressed after 2 weeks to new and used 228L tight grain French barriques for 8 months – 20% new, 80% older.

Bottled by gravity with no fining or filtration.

THE VINEYARD:

Location: Gladysdale

Planted: 1988

Elevation: 410 meters

Soil Type: Volcanic loam (red / ferrous)

Aspect: North-east facing slopes

Size: 16 hectares

Wombat Creek Vineyard is the highest altitude vineyard in the Yarra Valley, making it an ideal location for the production of extreme cool climate wines. The vineyard was originally planted in 1988 with the intention of producing base wine for sparkling production but over the years has been gradually transitioned to Chardonnay and Pinot Noir for table wine. The underlying ferrous (red) based volcanic soil and rock produce a distinctively soft yet long and firm palate that contrasts with the finer palates seen from the nearby Applejack Vineyard (basalt based volcanic).

Giant Steps - Vignerons & Winemakers
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