

GIANT STEPS

YARRA VALLEY

SINGLE VINEYARD WINES

Giant Steps, Yarra Valley Chardonnay 2015

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, single vineyard varietal wines. The new Yarra Valley range of wines is made from hand-picked fruit from the estate vineyards. Producing a range of Giant Steps wines using fruit blended from across the estate has been many years in discussion. These wines were born from a desire to produce a Chardonnay and Pinot Noir of Giant Steps quality, which are expressive of the regional characteristics of the Yarra Valley rather than a single site.

VINEYARDS

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VINTAGE

The season saw lovely winter rains and a wonderful spring which resulted in a good even fruit set. This was followed by ideal summer growing conditions, with an average January temperature of 27.5°C. There was welcome rain in mid-February. All the Chardonnay was hand-picked and arrived in near perfect condition at the winery.

VINIFICATION

Wines from the Yarra Valley range are produced using indigenous yeasts, gravity-flow winemaking and minimal fining and filtration. All the fruit is 100% hand-picked and fermented in 500 litre French oak puncheons, of which 20% are new and 80% older oak. No malolactic fermentation takes place. Lees stirring is carried out for around two months. The wine is then aged for 11 months in 20% new and 80% used French puncheons.

TASTING NOTES

An elegant, refined and delicate Chardonnay that is also surprisingly voluptuous. The nose shows classic Yarra characters of lemon sorbet, white peach and nectarine underpinned with notes of marzipan and hazelnut. Crisp acidity on the back palate ensures a refreshing, clean finish.

PRESS AND AWARDS

AWARDS

GOLD - Sommelier Wine Awards 2016



VINTAGE INFORMATION

Vintage	2015
Region	Yarra Valley, Victoria
Grape Varieties	100% Chardonnay
Winemaker	Steve Flamsteed and Julian Grounds
Closure	Stelvin
ABV	13.5%
Acidity	7.95g/L
Wine pH	3.25
Bottle Sizes	75cl