

GIANT STEPS

YARRA VALLEY

2019 YARRA VALLEY CHARDONNAY



Appellation:	Yarra Valley
Vineyards:	Sexton, Gruyere Farm, Tarraford, Applejack, Wombat Creek Vineyards
Varietals:	100% Chardonnay
Harvested:	February - March 2019
Bottled:	October, 2019
Alc/Vol (%):	13.0
TA (g/L):	7.50
pH:	3.25
Cellaring:	Now – 6 years

SEASON:

2019 was a rollercoaster... with fluctuating temperatures and rain events through Spring driving a very successful flowering in the Gruyere and Tarrawarra sub regions, but a much lower crop set in the Upper Yarra. We then had beautiful, moderate weather in early summer which gave us rich dark green canopies, so that despite a few heat spikes in January, we had access to plenty of pristine bunches at harvest. Acidities were surprisingly fresh, perhaps driven by cool nights and the Chardonnay parcels have a depth and intensity we haven't seen since 2015.

VINIFICATION:

100% hand-picked, all fruit is chilled overnight to 12 deg C. Whole bunch pressed, fermentation on full juice solids, wild yeast. Fermented entirely in 500L French puncheons – 10% new, 90% older. No lees stirring. No malolactic fermentation. Matured in French oak – 10% new, 90% older – for only 8 months. Blended and chilled in tank prior to bottling in late Spring.

FOOD:

Kingfish sashimi, miso, soy sauce dressing; fresh goats curd and olive tapenade on grilled sourdough; roast crispy skin baby chicken, preserved lemon and roast garlic; Aged Pecorino cheese drizzled with extra virgin olive oil.

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