GIANT STEPS

YARRA VALLEY

2021 SEXTON VINEYARD CHARDONNAY



Appellation:

Yarra Valley

Varietals:

100% Chardonnay

Clones:

Gingin, Mendoza, 277, 96, 76, 78

Harvested:

February, 2021

Bottled: Alc/Vol (%): 7th December, 2021

TA (g/L):

5.9

рН:

3.25

Cellaring:

Now - eight years

SEASON:

2021 was a terrific vintage for both vineyard quality and quantity. We had a wet spring followed by a healthy amount of sunshine and some well-timed rain in January, leading to large green healthy canopies. The overall temperature during the growing season was cooler than average which led to a long slow ripening period and great concentration of flavours and natural acidity.

VINIFICATION:

100% hand picked - a spectacular year with every block and clone contributing to the final blend.

Whole bunch pressed, juice transferred to barrel by gravity with no settling. Fermented in 500L French puncheons.

A small amount of bâtonnage and 20% malolactic fermentation. Maturation for 10 months in new and used French oak – 20% new, 80% older, Taransaud, Mercurey and D&J.

THE VINEYARD:

Location:

Gruyere

Planted:

1997

Elevation:

130 - 210 metres

Soil Type:

Grey clay loam over granite / ironstone

Aspect:

North facing slopes

Size:

30 Hectares

Located on the steep north facing slopes of the Warramate Ranges, the Sexton Vineyard is our premium Chardonnay Vineyard.

Being on the higher slopes, topsoil is thin and root systems have established themselves in shallow gravelly loams above a tough rocky clay base.

Bunch yields set naturally low in this environment, resulting in intensely flavoured fruit with high skin to juice ratio.

The predominant clones are GinGin and Mendoza which produce hens and chickens (large and small grapes on the same bunch), which results in high white tannin and phenolic content to balance the citrus flavours.

ACCOLADES:

97 points, Phillip Rich, Halliday Wine Companion