

GIANT STEPS

YARRA VALLEY

2021 WOMBAT CREEK VINEYARD CHARDONNAY



Appellation: Yarra Valley
Varietals: 100% Chardonnay
Clones: I10V1
Harvested: Late March 2021
Bottled: 7th December, 2021
Alc/Vol (%): 12.5
TA (g/L): 5.3
pH: 3.36
Cellaring: Now - six 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 - very small bunches.
Whole bunch pressed, juice transferred to barrel by gravity with no settling. Fermentation in four 500L French puncheons, some of which went through malolactic fermentation.
Bâtonnage in May and June.
Maturation for 10 months in new and used French oak – 25% new, 75% older, Mercurey, Taransaud and D&J.

THE VINEYARD:

Location: Gladysdale
Planted: 1988
Elevation: 410 metres
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 Wine
Wurundjeri Country

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