

# GIANT STEPS

YARRA VALLEY  
SINGLE VINEYARD WINES

## Giant Steps, 'Sexton Vineyard' Chardonnay 2014

### PRODUCER

Giant Steps wines are produced from estate-owned and leased vineyards, as well as from long-term contracted growers. Head winemaker Steve Flamsteed and his team are making some of the best wines in Australia from these sites. Their aim is to express in each wine the character of the site, grape and vintage, and this they achieve by meticulous work in the vineyard and minimum intervention in the winery. Wines from their three main vineyard sites (Sexton, Tarraford and Applejack) have won 12 trophies and 27 gold medals across all wine shows in the last five years.

### VINEYARDS

Located on the steep north facing slopes of the Warramate Ranges, alongside the vineyards of Yarra Yering and Coldstream Hills, the Sexton vineyard is exposed and demanding. Being well up the slopes, topsoil is thin and root systems have established themselves in shallow gravelly loams above a tough rocky clay base. Vigour and bunch yields set naturally low in this environment, facilitating a low intervention approach to what is otherwise hand tended viticulture. Biodynamic vineyard management principles are being introduced with the purpose of further distinguishing the site and improving grape and wine quality.

### VINTAGE

The 2014 vintage was certainly a season of mixed fortunes. With minuscule cropset at flowering in spring 2013, the stage was set for a concentrated - and potentially contracted - small intake. Incredible weather conditions in December and January, which extended out the final stages of ripening, meant really good tannin and flavour ripeness at normal harvesting figures. Harvest commenced in the second week of February and finished in the third week of April. The wines are rare and very special and are shaping up to be the most honest and exciting wines that Giant Steps have ever made.

### VINIFICATION

The fruit was hand picked. Upon arrival at the winery, it was lightly pressed to tank, and the juice transferred to puncheons with no settling. Fermentation took place with 100% indigenous yeast in oak at 18 - 24°C. The lees were stirred twice only, between May and June. The wine spent nine months in French Burgundy coopers, 20% of which were new, 20% one year old and 60% older. No malolactic fermentation took place. The wine was transferred to tank in January for a light chill and coarse filtration before bottling in February 2015.

### TASTING NOTES

Light yellow-gold in the glass. Floral scents of honeysuckle, jasmine and chamomile, along with hints of orange and melon. Silken, lengthy and elegant at the same time, the palate combines nectarine, cream, touches of fennel and lime with a steely character. The wine finishes sharp, with a subtle toastiness.



### VINTAGE INFORMATION

<b>Vintage</b>	2014
<b>Region</b>	Yarra Valley, Victoria
<b>Grape Varieties</b>	100% Chardonnay
<b>Winemaker</b>	Steve Flamsteed
<b>Closure</b>	Stelvin
<b>ABV</b>	13.5%
<b>Acidity</b>	6.24g/L
<b>Bottle Sizes</b>	75cl