# GIANT STEPS

### YARRA VALLEY



## SEXTON VINEYARD CHARDONNAY

Appellation:

Yarra Valley

Varietals:

100% Chardonnay

Clones:

P58

Harvested:

February 2016

Bottled:

January 2017

Alc/Vol (%): TA (g/L):

13.5

рН:

7.04 3.26

Cellaring:

Now - five years

Cases:

900

#### SEASON:

Bud burst was relatively early in 2016, and being followed by a dry, mild spring delivered the earliest start to flowering recorded. Perfectly timed rain events in late January gave the vineyard a much needed freshen up prior to picking. Harvest began very early with ideal flavours developing rapidly, crops were well-balanced and the berries had intense flavour and solid natural acidity. 2016 has proven to be one of the fastest vintages in Giant Steps history.

#### **VINIFICATION:**

- Natural winemaking philosophy, while making quality the priority. Minimal intervention in the vineyard and 100% hand-picked.
- Indigenous fermentation in 500L French puncheons.
- Batonage for the first two months, then just topped.
- No malolactic fermentation.
- 10 months in new and used French oak 20% new, 80% older.
- Bottled by gravity, no filtration at bottling.

#### **AWARDS & ACCOLADES:**

2015 vintage:

Gold Medal, 2016 Yarra Valley Wine Show

95pts James Halliday, 95+pts Campbell Mattinson, 93pts Huon Hooke 2014 vintage:

96pts James Halliday, 95pts Mike Bennie, 92pts Huon Hooke, Matthew Jukes 100 Best Australia Wines 2016/17

#### THE VINEYARD:

Location:

Gruyere

Planted:

1997

Elevation:

Grey clay loam

Soil Type:

130 - 210 meters

Aspect: Size:

North facing slopes

Located on the steep north facing slopes of the Warramate Ranges, the Sexton Vineyard is exposed and demanding. 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, facilitating our low intervention approach.