GIANT STEPS

YARRA VALLEY

2020 SEXTON VINEYARD CHARDONNAY



Appellation:	Yarra Valley
Varietals:	100% Chardonnay
Clones:	Gingin, Mendoza, 277, 96, 76, 78
Harvested:	26th February, 2020
Bottled:	7th December, 2020
Alc/Vol (%):	13.0
TA (g/L):	7.0
pH:	3.06
Cellaring:	Now - six years

SEASON:

The 2020 season was a bit of a rollercoaster, beginning with a very cold winter into a cool wet Spring, a dry and warm December and then a mild February/March punctuated by a few rain events.

The cool Spring delivered very low yields across our Chardonnay blocks, primarily driven by tighter, smaller bunches – the consequence of which is naturally high acidity and fresh savoury flavours.

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.

Indigenous yeast fermentation in 500L French puncheons.

No batonage.

No malolactic fermentation.

Maturation for 10 months in new and used French oak – 20% new, 80% older, Taransaud 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 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, resulting in intensely flavoured fruit with high skin to juice ratio.

Giant Steps - Vignerons & Winemakers
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