

# GIANT STEPS

YARRA VALLEY

## 2021 TARRAFORD VINEYARD CHARDONNAY



Appellation: Yarra Valley  
Varietals: 100% Chardonnay  
Clones: P58  
Harvested: February, 2021  
Bottled: 7th December, 2021  
Alc/Vol (%): 13.0  
TA (g/L): 5.9  
pH: 3.26  
Cellaring: Now - five 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.  
Whole bunch pressed.  
The juice was then transferred directly to barrel by gravity with no settling, taking full gross lees.  
Fermented in eight 500L French oak puncheons.  
Bâtonnage in Spring, 30% malolactic fermentation.  
Matured for 10 months in new and used French oak – 20% new, 80% older, Taransaud and D&J.

### THE VINEYARD:

Location: Tarrawarra  
Planted: 1988  
Elevation: 100 metres  
Soil Type: Grey clay loam  
Aspect: North, south and east facing slopes  
Size: 8.5 Hectares

Located in a protected valley, Tarraford Vineyard has a discreet microclimate that is cooler than neighbouring sites.

A diversity of aspect and clone provides multifaceted winemaking opportunities.

Although located in a warmer part of the valley, the Chardonnay slope is south facing.

This produces Chardonnay with high natural acids (and low pH) expressing itself through its characteristically long palate, fine tight structure and a zesty lemon/grapefruit finish.

Giant Steps Wine  
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