GIANT STEPS

YARRA VALLEY

2023 TARRAFORD VINEYARD CHARDONNAY



Appellation:	Yarra Valley
Varietals:	100% Chardonnay
Clones:	Majority P58 with small plantings of 548, I10V1 and 96
Harvested:	March, 2023
Bottled:	28th November, 2023
Alc/Vol (%):	13.5 TA (g/L): 7.5 pH: 3.16
Cellaring:	Now - eight years

SEASON:

2023 was a small, high-quality vintage in the Yarra Valley.
The season was defined by a cool Spring, a mild growing season, cool nights, and medium to high rainfall.
2023 was one of the coolest and latest harvests on record, with our first pick starting two and a half weeks later than the previous average.
The grapes in 2023 had lovely fruit concentration with bright natural acidities.

VINIFICATION:

100% handpicked and whole bunch pressed.
The juice was then transferred directly to barrel by gravity with no settling, taking full lees.
Fermented in 500L French oak puncheons. 20% malolactic fermentation.
Matured for 9 months in new and used French oak – 10% new, 90% seasoned, Mercurey, Taransaud and Dargaud & Jaeglé.

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.
Although located in a warmer subregion of the Yarra Valley, the Chardonnay at Tarraford is planted on the cooler slopes. One block, with P58, 548 and 96 clones planted on a southerly facing and tucked into the central vale of the vineyard. The other faces directly east, with lovely eastern morning aspect, which we picked last. This vineyard produces Chardonnay with lovely pithy fruit characters, savoury saline notes and a soft and textured mid palate, finished with line and length driven by natural acidity.

Giant Steps Wine
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