GIANT STEPS

YARRA VALLEY

2023 SEXTON VINEYARD CHARDONNAY



Appellation:	Yarra Valley		
Varietals:	100% Chardonnay		
Clones:	Gingin, Mendoza, 277, 96, 76, 78		
Harvested:	March, 2023		
Bottled:	27th November, 2023		
Alc/Vol (%):	13.5	TA (g/L): 7.5	pH: 3.13
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 is transferred to barrel by gravity with no settling, taking on full lees.
Wild Fermented in 500L French puncheons.
A small amount of bâtonnage post fermentation and 20% malolactic fermentation.
Maturation for 9 months in new and used French oak – 15% new, 85% seasoned, Taransaud, Mercurey and Dargaud & Jaeglé.

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 an icon Chardonnay Vineyard.
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.
The predominant clones are Gingin and Mendoza which produce hens and chickens (large and small grapes on the same bunch), which results in high white tannin and phenolic content to balance the citrus flavours.
This vineyard produces our most confident and open chardonnays due to it's northern aspect and exposure and clonal selection.
The exotic fruits of yuzu, ginger snap biscuit and preserve lemon give a wine of energy and drive, finished with a lovely texture from the characteristic Gingin tannins and acidity.

Giant Steps Wine
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