GIANT STEPS

YARRA VALLEY

2022 YARRA VALLEY CHARDONNAY



Appellation:	Yarra Valley
Vineyards:	Sourced from vineyards across the Yarra Valley. 50% sourced from the upper Yarra ranges.
Varietals:	100% Chardonnay
Harvested:	February - March, 2022
Bottled:	October, 2022
Alc/Vol (%):	12.5
TA (g/L):	6.40
pH:	3.27

SEASON:

2022 was a high quality but low yielding season in the Yarra Valley.
A very cool, wet and stormy spring resulted in some challenging conditions around flowering and hence very poor fruit set. The season proceeded to dry out into December, with a dry and warm Christmas period.
This exacerbated the already small bunch weights, leading to bunches that weighed up to 40% lower than normal years.
The mild summer meant long, slow ripening and flavour concentration throughout summer, with some well-placed rain in January refreshing the vineyards at just the right time.
The strong canopies and low fruit load meant we sailed neatly into picking with very little disease or weather pressure affecting our picking decisions.
The grapes from 2022 came off the vine with lovely concentration and flavour and great natural acidity.

VINIFICATION:

All Giant Steps fruit is 100% hand-picked.
The Chardonnay grapes are chilled overnight before they are whole bunch pressed the following morning.
The juice is immediately transferred into 500L French oak puncheons.
15% of the oak is new, while the remaining 85% is seasoned.
The juice is fermented naturally using indigenous yeast over 10 days, finishing with lots of stirring at the end of ferment.
Around 10% of the batches go through malolactic fermentation.
The wines are then sulphured and kept on lees in barrel until October, when they are blended and bottled.

FOOD:

BBQ roasted prawns with citrus dressing.
Pan seared john dory fish with capers.
Roasted asparagus with mustard vinaigrette and slithered almonds.

Giant Steps Wine
Wurundjeri Country
@giantstepswine mail@giantstepswine.com.au giantstepswine.com.au