

# GIANT STEPS

YARRA VALLEY

## 2025 CIRCLE OF FIFTHS CHARDONNAY



Appellation:	Yarra Valley
Vineyards:	Tarraford, Sexton, Primavera, Applejack and Bastard Hill Vineyards
Varietals:	100% Chardonnay
Harvested:	February, 2025
Bottled:	December, 2025
Alc/Vol (%):	13.0%
TA (g/L):	7.0
pH:	3.15

### CIRCLE OF FIFTHS:

Blended exclusively from our single sites in similar proportions, Circle of Fifths wines bring together the character of each vineyard in one harmonious expression. They capture the strengths of our unique sites into one wine, coming together to tell a new story.

“Where the Single Vineyard wines are the pure tones of each vineyard, Circle of Fifths is the chord.” -Melanie Chester

### SEASON:


The 2025 season began with above average winter rainfall, providing excellent soil moisture heading into spring. Warm, dry conditions through spring encouraged early shoot development and minimal disease pressure during flowering. Combined with the strong soil moisture reserves, this supported healthy vine canopies across the vineyards.

Summer continued in a warm and dry pattern, leading to an earlier-than-average start to harvest. While the vintage was relatively compressed, the low disease pressure and strong vine health allowed fruit to be picked in excellent condition. The resulting wines show vibrant acidity, balance and depth of flavour, with the structure and freshness to age beautifully.

### VINIFICATION:

At Giant Steps, we hand pick 100% of our fruit and fastidiously hand sort in the vineyard. The grapes are then transported to the winery and held overnight in a 4°C cold room before pressing the following day. Chardonnay is whole bunch pressed, either directly to barrel or pressed to tank before immediate transfer to barrel with full solids. Fermentation occurs naturally with wild yeasts in French oak puncheons, with 20% new oak and the balance seasoned. The level of malolactic fermentation (MLF) is dependent on season. In 2025, approximately 15% of the barrels went through MLF. Following fermentation, the wines are lightly sulphured and matured on full lees in a reductive environment, without stirring, until blending and bottling in November.

Giant Steps Wine  
Wurundjeri Country

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