

GIANT STEPS

YARRA VALLEY

2025 CIRCLE OF FIFTHS PINOT NOIR



Appellation:	Yarra Valley
Vineyards:	Tarraford, Sexton, Primavera, Applejack and Bastard Hill Vineyards
Varietals:	100% Pinot Noir
Harvested:	February - March, 2025
Bottled:	January, 2026
Alc/Vol (%):	13.8%
TA (g/L):	5.5
pH:	3.52

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. Pinot Noir follows one of two pathways: either fermented semi carbonic with 100% whole bunch, or destemmed and fermented as whole berries. The approach for each parcel is determined by clone, vineyard, stem ripeness and flavour profile.

Whole bunch batches are fermented warm with minimal mixing for around 14 days. Destemmed parcels undergo a three-day cold soak before being allowed to warm naturally and begin fermentation.

Cap management is carried out using gravity drain and returns, allowing for gentle extraction prior to pressing. The wines are transferred by gravity to French oak barriques for malolactic fermentation and remain on lees throughout maturation.

The parcels are blended in spring ahead of bottling in December. The 2025 Circle of Fifths Pinot Noir includes 20% whole bunch parcels and 22% new French oak, and is bottled by gravity without fining or filtration.

Giant Steps Wine
Wurundjeri Country

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