GIANT STEPS

YARRA VALLEY

2023 YARRA VALLEY LIGHT DRY RED



Appellation:	Yarra Valley
Vineyards:	Sexton and Tarraford Vineyards
Varietals:	52% Pinot Noir, 48% Syrah
Harvested:	March - April 2023
Bottled:	July, 2023
Alc/Vol (%):	13.0
TA (g/L):	6.45
pH:	3.62

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 lots of rainfall.
2023 was one of the coolest and latest harvests on record, with our first pick starting two and a half weeks later than previous average.
The grapes in 2023 had lovely fruit concentration with bright natural acidities.

VINIFICATION:
100% hand-picked.
Fermented in small open vats with indigenous yeasts.
The Syrah fermented using 100% whole bunch carbonic maceration.
The Pinot Noir was destemmed and cold soaked for 4 days, and then fermented as whole berries.
3 months maturation in large old French oak barrels.
No fining, bottled by gravity.

FOOD:
Hibachi char-grilled octopus with a squeeze of lemon.
Manchego cheese and green olive tapenade.
Wood fired pizza.
Miso eggplant, baked polenta with salsa verde.
Pork rilletes and cornichons.

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