GIANT STEPS

YARRA VALLEY

2022 YARRA VALLEY ROSÉ



Appellation:	Yarra Valley
Vineyards:	Sexton and Tarraford Vineyards
Varietals:	Pinot Noir and Syrah
Harvested:	February, 2022
Bottled:	July, 2022
Alc/Vol (%):	12.0
TA (g/L):	7.16
pH:	3.25
Cellaring:	Now – 1 year

SEASON:
2022 was a very small, high quality vintage in the Yarra Valley.
The season was defined by a cool Spring, a mild growing season, cool nights and some conveniently spaced rain events.
The vineyards developed dark green healthy canopies with strong vine energy and ok fruit set.
This resulted in lighter crops with concentrated bunch flavour, vibrant colours and high natural acidity.

VINIFICATION:
Hand-picked, whole bunch pressed, using the crémant cycle taking only the fresh free run.
The clear juice was then racked to a stainless steel tank for a long cool ferment.
Once the ferment was dry, the tank was given a quick chill before bottling in July.

WHY?
Inspired really by what we are seeing out of southern France - those pale, bone dry Rosé's from Provence, but also, we are intrigued by the perfume of early picked Yarra Valley Pinot Syrah.
When it is hand-picked and gently pressed, it has to be one of the great combinations for a dry Rosé - fresh and refreshing.

FOOD:
Drink by itself while sitting in the sun.
Grilled anchovies on fresh tomato bruschetta.
BBQ King prawns with smoked paprika aioli.
Goats cheese baked on sourdough crouton over a rocket lettuce salad.
Melon wrapped with prosciutto.

Giant Steps - Vignerons & Winemakers
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