

GIANT STEPS

YARRA VALLEY

2025 YARRA VALLEY ROSÉ



Appellation:	Yarra Valley
Vineyards:	Sexton and Tarraford Vineyards
Varietals:	80% Pinot Noir and 20% Syrah
Harvested:	February, 2025
Bottled:	June, 2025
Alc/Vol (%):	12.0
TA (g/L):	4.9
pH:	3.43

SEASON:

The 2025 harvest season started with above average rainfall over winter leading to good soil moisture heading into spring. Throughout spring we experienced warm and dry conditions presenting the vineyard with early shoot development and minimal disease pressure during flowering. As a result of the high soil moisture during the proceeding winter vine canopy health was strong. The warm and dry conditions continued throughout summer leading to an earlier than average start to harvest, whilst being quite a compressed harvest the low disease pressure and above average rainfall early in the season has led to wines with great acidity, balance and flavour and longevity.

VINIFICATION:

Hand-picked, whole bunch pressed taking only the fresh free run. The clear juice was then racked to a stainless-steel tank for a long cool ferment before being matured on ferment lees until bottling in June.

INSPIRATION:

We make a dry fragrant Rosé, inspired by what we are seeing out of Provence in Southern France, but we are also intrigued by the perfume and beauty of early picked Yarra Valley Pinot Noir and 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.

Drink it out of enamel cups at the beach with salty piping hot fish and chips.

Crab sangas on white bread with mayo and dill.

A Thai feast of satay chicken, with steamed rice and a zippy, spicy papaya salad.

Grilled anchovies on toasted bruschetta with tomatoes.

Giant Steps Wine
Wurundjeri Country

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