

GIANT STEPS

YARRA VALLEY

2026 YARRA VALLEY ROSÉ



Appellation: Yarra Valley
Vineyards: Sexton and Tarraford Vineyards
Varietals: 70% Syrah and 30% Pinot Noir
Harvested: February, 2026
Bottled: June, 2026
Alc/Vol (%): 12.0
TA (g/L): 5.6
pH: 3.3

SEASON:

The 2026 growing season began with a cool spring, followed by a longer ripening period. Careful vineyard management and considered picking decisions delivered fruit with bright aromatics, vibrant acidity and excellent flavour concentration.

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. Hand-picked and gently pressed, This is 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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