

**Yarra Valley Light Dry Red 2017**  
Yarra Valley, Victoria, Australia



Grape Varieties	<b>51% Pinot Noir</b> <b>49% Syrah/Shiraz</b>
Winemaker	<b>Steve Flamsteed &amp; Tony Fikkers</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Residual Sugar	<b>0.36g/L</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3.55</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## PRODUCER

Giant Steps was founded by Phil Sexton in 1997. With the help of winemaker Steve Flamsteed, Giant Steps forged a reputation as one of the Yarra Valley's most exciting producers, crafting cool climate Chardonnay and Pinot Noir from single sites. Since Mel Chester joined as Head of Winemaking and Viticulture in 2021, the winery has reached even greater heights, and was named 'Winery of the Year' in the 2025 Halliday Wine Companion. In the words of Campbell Mattinson, "it's been an outstanding winery for a long time, but the combination of energy and expertise – and no doubt plenty more besides – that winemaker Melanie Chester has brought since she arrived at the winery in November 2021 has frankly been breathtaking."

## VINEYARDS

The Pinot Noir and Syrah for the 'LDR' was sourced from the Sexton and Primavera vineyards. Planted in 1997 on the steep north facing slopes of the Warramate Ranges, the Sexton vineyard is exposed and demanding. Between 130 and 210 metres above sea level, with thin topsoil and shallow gravelly loams above a tough rocky clay base. Vigour and bunch yields are naturally low in this environment, facilitating a low intervention approach to what is otherwise hand tended viticulture. Organic vineyard management principles are being introduced with the purpose of further distinguishing the site and improving grape and wine quality. The Primavera vineyard sits at 230 metres above sea level in Woori Yallock, its north and north-east facing aspect and red friable soil critical in shaping the complex structure and pronounced perfume of the wine. Giant Steps has a long-standing relationship with the Primavera family, having sourced fruit from the 16 year-old vineyard for some years.

## VINTAGE

2017 was a textbook cool climate vintage. The preceding winter was cool to cold (good vine dormancy) with good rainfall and ground saturation as the valley moved into spring. The growing season was characterised by intermittent rainfall with otherwise cool to mild days, bright sunshine and importantly, no temperature peaks. As a result, all varieties enjoyed slower ripening where acids, sugar and flavor stayed well in-sync. The resulting wines have terrific structure and detail, underpinned by crisp natural acidity and bright fruit.

## VINIFICATION

The grapes had minimal intervention in the vineyard and were hand-picked between February and April 2017. Fermented in small open oak vats and stainless steel fermenters using indigenous yeasts, with minimal plunging of the cap to allow for some carbonic maceration. The wine spent seven months in seasoned French oak vats, undergoing full malolactic fermentation. As always at Giant Steps, bottling was done by gravity and without filtration, in November 2017.

## TASTING NOTES

An exciting new addition to the Yarra Valley range from 2017. Juicy red Pinot perfume is seasoned with the darker, peppery Syrah component. Sweet fruit, nuttiness and smoky clove spice characters, with a hint of reduction adding savoury complexity. Everything comes together in this fruity, juicy, light bodied style with a subtle grip and elegant structure.

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