

Giant Steps Yarra Valley,
Yarra Valley Chardonnay 2022
Yarra Valley, Victoria, Australia

GIANT STEPS
YARRA VALLEY



Grape Varieties	100% Chardonnay
Winemaker	Melanie Chester
Closure	Screwcap
ABV	12.5%
Residual Sugar	0.78g/L
Acidity	6.7g/L
Wine pH	3.27
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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

Producing a range of Giant Steps wines using fruit blended from across the estate vineyards has been a topic of discussion for many years. These wines were born from a desire to produce a Chardonnay and Pinot Noir of Giant Steps quality, which are expressive of the regional characteristics of the Yarra Valley rather than a single site. Fruit for this wine is sourced from the Sexton, Tarraford, Applejack and Wombat Creek vineyards.

VINTAGE

2022 was a high-quality but low-yielding vintage in the Yarra Valley. A very cool, wet, stormy spring resulted in challenging conditions around flowering, creating a very poor fruit set. The season dried out into December, with a dry and warm Christmas period. The following mild summer meant long, slow ripening and flavour concentration, with some well-placed rain in January refreshing the vineyards at just the right time. The strong canopies and low fruit load meant that there was very little disease at harvest, and fortunately, there was no weather pressure that affected picking decisions. The grapes from 2022 came off the vine with lovely concentration and great natural acidity.

VINIFICATION

Wines from the Yarra Valley range are produced using indigenous yeasts, gravity-flow winemaking and minimal fining and filtration. All the fruit is 100% hand picked and fermented in 500 litre French oak puncheons, of which 15% are new and 85% older oak. 10% of the blend underwent malolactic conversion, and no lees stirring took place. The wine was then aged for eight months in 15% new and 85% used French puncheons.

TASTING NOTES

An elegant, refined and delicate Chardonnay that is also surprisingly voluptuous. The nose shows classic Yarra characters of fresh melon and intense citrus flavours, underpinned with notes of marzipan and hazelnut. Crisp acidity ensures a refreshing, clean finish.