

Giant Steps Single Vineyard,  
`Primavera Vineyard` Yarra Valley Pinot Noir 2022  
Yarra Valley, Victoria, Australia

**GIANT STEPS**  
YARRA VALLEY



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Melanie Chester</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>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 Primavera family have been involved in grape growing in the Riverina for 40 years. After discovering Yarra Valley wines 25 years ago through his involvement in the family wine shops, Lou Primavera planted this vineyard in Woori Yallock in 2001, at an elevation of 230 metres. The 12 hectare site is planted on north/north-east facing slopes and the soils are red clay loam, which play a critical role in shaping the complex structure and pronounced perfume of this wine. Giant Steps has a long-standing relationship with the Primavera family, having sourced fruit from the vineyard for many years. It is testament to the increasing quality of this site that they are now producing a single vineyard Pinot Noir from Primavera. The vineyard is planted with clones 114, MV6 and G8V3.

### 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

The grapes were handpicked and fermented in a combination of small oak and stainless steel vats. Each clone was fermented and aged separately, with ferments containing either 100% whole bunch or 100% destemmed. Following this, the fermented grapes spent 10-14 days in contact with their skins, with the subsequent blend being about 15% whole bunch. The wine is then aged for a further 9 months in 20% new French oak barriques before bottling.

### TASTING NOTES

A bright crimson colour, aromas of ripe strawberry, dark cherry, plum and rose petal seamlessly integrate with subtle notes of cedar wood and dark spice. Nuances of reduction gently poke through which complements the succulent and mouth filling texture on the palate. The satin tannins of this wine make for a delightful finish.