

Giant Steps Single Vineyard,
`Fatal Shore` Coal River Valley Pinot Noir 2022
Coal River Valley, Tasmania, Australia

GIANT STEPS
YARRA VALLEY



Grape Varieties	100% Pinot Noir
Winemaker	Melanie Chester
Closure	Screwcap
ABV	13.5%
Residual Sugar	0.3g/L
Acidity	5.9g/L
Wine pH	3.51
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

In their obsession with Single Vineyard Pinot Noirs from great Pinot growing areas, Giant Steps have ventured to Tasmania: as far south (and as cold) as you can go in Australia. Despite the cool temperatures, the sunlight hours are long and intense. The 34-hectare Nocton Vineyard in the Coal River Valley was planted to Pinot Noir clones MV6 and D5V12 in 1999. It is a north-east facing site on calcareous and sandstone soils. The fruit for this particular wine comes from the Tea Tree subregion at the northern end of the Coal River Valley.

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 fruit was handpicked before being immediately placed into refrigerated containers parked on the vineyard. The fruit was then driven to Devonport and sailed across Bass Strait, ready for the winery to receive it the following morning. The fruit was destemmed and cold soaked for three to four days in open oak vats and open stainless steel fermenters. The MV6 (from the top of the hill) was fermented as whole bunches in an oak fermenter. Both parcels were matured in French oak – 25% new, 75% older – for eight months in 225L barriques. The wine was racked to blend, undergoing no fining or filtration ahead of bottling.

TASTING NOTES

'The Fatal Shore' is an historic written account of the colonisation of Tasmania through the transportation of convicts to this remote and wild island. The wine itself is brooding in nature with impressive depth and fruit purity. Red cherry, rose petal, raspberry and strawberry aromas lead to an energetic palate with fine, firm tannins. It is long and vibrant with a fine backbone of acidity.