

Giant Steps Single Vineyard,
`Tarraford Vineyard` Yarra Valley Chardonnay 2022
Yarra Valley, Victoria, Australia

GIANT STEPS
YARRA VALLEY



Grape Varieties	100% Chardonnay
Winemaker	Melanie Chester
Closure	Screwcap
ABV	13%
Residual Sugar	0.4g/L
Acidity	5.9g/L
Wine pH	3.26
Bottle Sizes	75cl

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

Located in a protected valley at an elevation of 100 metres, the 8.5 hectare Tarraford Vineyard has a discrete microclimate that is cooler than neighbouring sites. Vines were first planted on the rocky clay loam soils in 1988. A diversity of aspect and clones provides multifaceted winemaking opportunities. The team are committed to exploring sustainable farming and viticultural practices with the overall aim of further developing the vineyard fingerprint and embracing the unique personality of the site.

VINTAGE

The 2022 vintage in the Yarra Valley delivered exceptional quality despite significantly reduced yields. A cool, wet, and stormy spring created challenging flowering conditions, resulting in poor fruit set and bunch weights up to 40% below average. The season dried through December, further concentrating the already limited fruit load, while the mild summer allowed for extended, slow ripening and enhanced flavour development. Strong canopies and low fruit loads enabled stress-free harvest decisions with minimal disease or weather pressure. The resulting grapes exhibited excellent concentration and outstanding natural acidity.

VINIFICATION

The fruit was hand-harvested and whole bunch pressed, with juice transferred directly to barrel by gravity without settling, retaining full gross lees. Fermentation with indigenous yeast occurred in 500 litre French oak puncheons, followed by bâtonnage during autumn and 20% malolactic fermentation. The wine matured for 10 months in French oak from Taransaud, Dargaud & Jaeglé, and Mercurey cooperages, with 20% new barrels and 80% seasoned wood.

TASTING NOTES

Delicate citrus, apple, grapefruit and peach aromas are supported by a flinty minerality. Although the wine has seen oak, it is very restrained, showing just a hint of roasted almonds, toast and smoke. The palate is savoury, well integrated and beautifully defined with bright flavours of white stone fruit and crisp acidity.