

Giant Steps Single Vineyard,  
`Applejack Vineyard` Yarra Valley Chardonnay 2023  
Yarra Valley, Victoria, Australia

**GIANT STEPS**  
YARRA VALLEY



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Melanie Chester</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Acidity	<b>7.8g/L</b>
Wine pH	<b>3.09</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 Applejack vineyard, established in 1997, situated in the upper Yarra Valley, was planted by respected viticulturist Ray Guerin. It was purchased by Phil Sexton in 2013. The higher elevation of 300 metres results in a cooler and extended growing season, ideally suited to Pinot Noir and Chardonnay. The 12.5 hectare site, located on a steep slope, is closely planted and fastidiously managed. The basalt-based underlying volcanic soil and rock produce a characteristically fine yet extended firm, spicy palate.

## VINTAGE

The 2023 vintage saw cool and wet conditions throughout the entire growing season, delaying both the ignition and the commencement of this tough vintage. Spring was often wet in the Yarra Valley, with record volumes of rain from September until December. The frequent downpours elevated disease pressure but also made access to the vineyard an arduous task from waterlogged earth. Much credit of this vintage goes to the appearance of sun in the critical weeks of flowering, allowing a healthy berry set and abundant pristine fruit. The 2023 wines of Giant Step are light and expressive, with varietal typicality shining through and the potential for ageing becoming a potentially fruitful outcome.

## VINIFICATION

The grapes were 100% hand-picked and whole-bunch pressed, with the juice transferred directly to barrel by gravity without settling, retaining full lees. Wild fermentation took place in 500-litre French oak puncheons with no bâtonnage employed. Malolactic fermentation was prevented to preserve natural acidity and freshness. The wine matured for nine months in used French oak, 25% second-use and 75% seasoned, sourced from Mercurey, Taransaud, and Dargaud & Jaeglé cooperages.

## TASTING NOTES

This is youthfully restrained, very fresh and subtle, bursting with nectarine, creamy lees and toasted-nut aromas and flavours. It's very refined, intense and long; the notable Applejack Vineyard adding to the purity of the grapefruit, Granny Smith apple and stone fruit flavours.