

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

GIANT STEPS
YARRA VALLEY



Grape Varieties	100% Chardonnay
Winemaker	Melanie Chester
Closure	Screwcap
ABV	13.5%
Acidity	7.5g/L
Wine pH	3.16
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

Located in a protected valley at an elevation of 100 metre, the 8.5 hectare Tarraford Vineyard was planted in 1988. The site has a discrete microclimate that is cooler than neighbouring sites. Soils are predominantly rocky clay loams. Although located in a warmer subregion of the Yarra Valley, the Chardonnay at Tarraford is planted on the cooler slopes. One block, with P58, 548 and 96 clones, is planted on a southerly facing slope and is tucked into the central vale of the vineyard. The other faces directly east, with lovely eastern morning aspect, which is picked last. A diversity of aspect and clones provides multifaceted winemaking opportunities.

VINTAGE

The 2023 vintage saw cool and wet conditions throughout the entire growing season, delaying 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. The sun appeared in the critical weeks of flowering, allowing a healthy berry set and abundant pristine fruit. 2023 was one of the coolest and latest harvests on record, with the first pick starting two and a half weeks later than the previous average. Fortunately, grapes in 2023 had lovely fruit concentration with bright natural acidities.

VINIFICATION

The fruit was hand picked and sorted. Upon arrival at the winery, it was whole bunch pressed to tank and the juice was transferred to 500 litre French puncheons by gravity without settling. Fermentation took place in barrel with 100% indigenous yeast. 20% of the wine underwent malolactic fermentation. Bâtonnage took place in spring. The wine spent ten months in new (10%) and used French oak prior to bottling.

TASTING NOTES

The Tarraford vineyard typically produces Chardonnay with lovely pithy fruit characters, delicate citrus, apple and peach aromas with savoury saline notes.

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. It has a soft and textured mid palate, and finishes with line and length driven by natural acidity.

