

Giant Steps Single Vineyard,

‘Primavera Vineyard’ Yarra Valley Pinot Noir 2023

Yarra Valley, Victoria, Australia

GIANT STEPS
YARRA VALLEY



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

Following the discovery of Yarra Valley wines 25 years ago, Lou Primavera planted the vineyard in Hoddles Creek in 2001. Sitting at an elevation of 240 metres, with a north/north-east facing aspect, the rich red clay loam provides an ideal growing environment for fragrant and floral Pinot Noir grapes. The Pinot Noir clones MV6 are planted on the north slope, while clones 115 and the G-clone are planted on the south slope. This 12 hectare plot is responsible for a magnificent wine.

VINTAGE

The 2023 vintage saw cool and wet conditions throughout the entire growing season, delaying both the start 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 vineyards an arduous task from waterlogged earth. A small stretch of warmer conditions dried out the vineyards, followed by well timed rainfall rolling into summer. Fortunately the sun appeared in the critical weeks of lowering, allowing a healthy berry set and abundant pristine fruit. The 2023 wines of Giant Step are light and expressive, with varietal typicity shining through, not to mention their incredibly prosperous ageing potential, another exciting outcome of this single vineyard wine.

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 was 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 are seamlessly integrated with subtle notes of cedar wood and dark spice. Nuances of reduction gently poke through which complement the succulent and mouth filling texture on the palate. The satin tannins of this wine make for a delightful finish.

LIBERTY WINES