

Giant Steps Single Vineyard,
Coal River Valley Pinot Noir 2023
Coal River Valley, Tasmania, Australia

GIANT STEPS
YARRA VALLEY



Grape Varieties	100% Pinot Noir
Winemaker	Melanie Chester
Closure	Screwcap
ABV	13.5%
Acidity	6g/L
Wine pH	3.54
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 wines from great Pinot Noir 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 Tea Tree subregion at the northern end of 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.

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 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 Steps are light and expressive, with varietal typicity shining through, not to mention their excellent ageing potential, another exciting outcome of this particular vintage.

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 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.