

Giant Steps Single Vineyard,  
`Bastard Hill Vineyard` Yarra Valley Pinot Noir 2023  
Yarra Valley, Victoria, Australia

**GIANT STEPS**  
YARRA VALLEY



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Melanie Chester</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.51</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>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

Situated in the Upper Yarra Valley in the sub-region of Gladysdale, Bastard Hill is a 31-hectare property with 13 hectares of vines, planted exclusively to Chardonnay and Pinot Noir. The vineyard's expressive name is derived from its steep slope and high altitude, ranging in elevation from 300-400m. Soils are predominantly volcanic red ferrous loam. Bastard Hill is a celebrated site planted in 1986 by viticultural legend Ray Guerin. Dedicated initially to the production of super-premium sparkling wine, the site was quickly recognised for its potential to produce top quality still wines, with the first Bastard Hill Chardonnay and Pinot Noir wines released in the 1990s. The 2023 vintage marks the first release of this vineyard in the Giant Steps portfolio.

## VINTAGE

The 2023 vintage saw cool and wet conditions throughout the entire growing season, delaying the start of this challenging 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 the sun did appear 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 grapes were handpicked in two parcels and then left to chill overnight before being 100% destemmed into small seasoned French oak vats for fermentation. Each clone was fermented and matured separately. The grapes were cold soaked for four days before fermentation began and spent 10 – 14 days on skins. All parcels completed malolactic fermentation and were then matured in French oak barriques (225L) – 20% of which were new, 80% seasoned – for ten months. The wine remained in contact with its lees before blending in December. It was then bottled by gravity with no fining or filtration in January 2024.

## TASTING NOTES

Bright crimson in colour. On the nose, there are exotic red fruit aromas of strawberry and cherry pip with lavender and Bergamot notes, brown spice, sour cherries and blood orange. Poised and elegant, this wine spreads harmoniously across the palate, with fine acidity softened by silky tannins on the finish.