

Giant Steps Single Vineyard,  
`Bastard Hill Vineyard` Yarra Valley Chardonnay 2024  
Yarra Valley, Victoria, Australia

**GIANT STEPS**  
YARRA VALLEY



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Melanie Chester and Michael Latham</b>
Closure	<b>Screwcap</b>
ABV	<b>13.3%</b>
Residual Sugar	<b>0.5g/L</b>
Acidity	<b>8.2g/L</b>
Wine pH	<b>3.11</b>
Bottle Sizes	<b>75cl</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. Bastard Hill is a celebrated site planted 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, releasing the Bastard Hill Chardonnay and Pinot Noir wines in the 1990s. Soils are volcanic red ferrous loams. Regarded as one of the great Chardonnay sites in Australia, the 2023 vintage is the first release in the Giant Steps portfolio.

## VINTAGE

The 2024 vintage proved to be a classic Yarra Valley season, marked by a cool spring and ideal flowering conditions that delivered moderate yields and excellent fruit set. December brought mild temperatures and timely rainfall through early January, providing crucial moisture reserves before February's warmer, drier spell. This late-summer warmth accelerated ripening beautifully, with no disease pressure to trouble the vines. The result was an unusually compressed harvest—both Pinot Noir and Chardonnay ripened in rapid succession, condensing what is typically a leisurely six-week harvest into an intense three-week sprint.

## VINIFICATION

The grapes were 100% handpicked and whole bunch pressed, before the juice was transferred to barrel by gravity with no settling. Fermentation took place in 500 litre French oak puncheons, and 25% underwent malolactic fermentation. Maturation then took place for 9 months in French oak, 20% new and 80% seasoned.

## TASTING NOTES

This Chardonnay opens with aromas of lemon zest, oyster shell and struck match, leading to a palate of lime curd edged with pronounced wet stone notes. Well structured and precise, the wine carries through to a long, saline finish that speaks to its coastal character and careful winemaking.