

# GIANT STEPS

## YARRA VALLEY

### 2020 YARRA VALLEY CHARDONNAY



Appellation:	Yarra Valley
Vineyards:	Sexton, Tarraford and Applejack Vineyards
Varietals:	100% Chardonnay
Harvested:	February - March, 2020
Bottled:	October, 2020
Alc/Vol (%):	13.0
TA (g/L):	7.50
pH:	3.15
Cellaring:	Now – 6 years

#### SEASON:

2020 was a particularly challenging vintage across much of Australia, but we were very lucky here in the Yarra Valley.

It was a bit of a rollercoaster - with a cool, wet Spring, a dry December and then a mild February, punctuated by a few significant rain events...

This all led to lower than average yields across our Chardonnay vineyards, primarily driven by tighter, smaller bunches. The consequence of this is naturally high acidity and incredible bright flavours - fresh melons and a citrus edge.

#### VINIFICATION:

100% hand-picked, all fruit is chilled overnight to 12 deg C.

Whole bunch pressed, fermentation on full juice solids, wild yeast.

Fermented entirely in 500L French puncheons – 10% new, 90% older.

No lees stirring.

20% of the blend has undergone spontaneous malolactic fermentation.

Matured in French oak – 10% new, 90% older – for only 8 months.

Blended and chilled in tank prior to bottling in late Spring.

#### FOOD:

Fried soft shell crab Bao, with fresh coriander and bean shoots.

Grilled fresh goats curd and olive tapenade on grilled sourdough and a fresh arugula salad.

Roast crispy skin roasted chicken, preserved lemon and roast garlic.

Aged Pecorino cheese drizzled with extra virgin olive oil.

Giant Steps Wine

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