

GIANT STEPS

YARRA VALLEY

2019 WOMBAT CREEK VINEYARD CHARDONNAY



Appellation: Yarra Valley
Varietals: 100% Chardonnay
Clones: I10V1
Harvested: 4th March, 2019
Bottled: 25th December, 2019
Alc/Vol (%): 13.0
TA (g/L): 8.92
pH: 3.23
Cellaring: Now - six years

SEASON:

A cool start to the season was punctuated by a few solid rain events in December that resulted in very large healthy green vineyard canopies. The final stage of the growing season was warmer than average which led to accelerated ripening, but the natural acids in all the chardonnay blocks was surprisingly high. Fruit was hand sorted in both vineyard and winery. 2019 is an exceptional chardonnay vintage.

VINIFICATION:

100% hand picked.
Whole bunch pressed, indigenous fermentation.
Indigenous fermentation in 500L French puncheons.
No batonage.
2 puncheons went through spontaneous malolactic fermentation.
Maturation for 10 months in new and used French oak – 20% new, 80% older. New oak was Taransaud and D&J.

THE VINEYARD:

Location: Gladysdale
Planted: 1988
Elevation: 410 metres
Soil Type: Volcanic loam (red / ferrous)
Aspect: North-east facing slopes
Size: 16 Hectares

Wombat Creek Vineyard is the highest altitude vineyard in the Yarra Valley, making it an ideal location for the production of extreme cool climate wines. The vineyard was originally planted in 1988 with the intention of producing base wine for sparkling production but over the years has been gradually transitioned to Chardonnay and Pinot Noir for table wine. The underlying ferrous (red) based volcanic soil and rock produce a distinctively soft yet long and firm palate that contrasts with the finer palates seen from the nearby Applejack Vineyard (basalt based volcanic).

Giant Steps - Vignerons & Winemakers

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