

# GIANT STEPS

YARRA VALLEY

## 2019 TARRAFORD VINEYARD CHARDONNAY



Appellation: Yarra Valley  
Varietals: 100% Chardonnay  
Clones: P58  
Harvested: 18th February 2019  
Bottled: 25th November 2019  
Alc/Vol (%): 13.0  
TA (g/L): 7.38  
pH: 3.24  
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.

No 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: Tarrawarra

Planted: 1988

Elevation: 100 metres

Soil Type: Grey clay loam

Aspect: North, south and east facing slopes

Size: 8.5 Hectares

Located in a protected valley, Tarraford Vineyard has a discreet microclimate, that is cooler than neighbouring sites. A diversity of aspect and clone provides multifaceted winemaking opportunities. Although located in a warmer part of the valley, the site produces Chardonnay with high natural acids (and low pH) expressing itself through its characteristically long palate, fine tight structure and a zesty lemon/ grapefruit finish.

Giant Steps - Vignerons & Winemakers

314 Maroondah Highway, Healesville, Victoria 3777 AUSTRALIA Phone: 61 3 5962 6111 Fax: 61 3 5962 6199

mail@giantstepswine.com.au www.giantstepswine.com.au