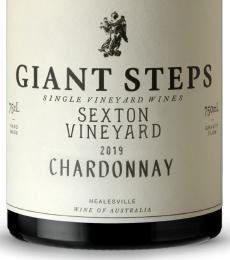
# GIANT STEPS

## 2019 SEXTON VINEYARD CHARDONNAY





Appellation: Varietals: Clones: Harvested: Bottled: Alc/Vol (%): TA (g/L): pH: Cellaring: Yarra Valley 100% Chardonnay Mendoza 26 February 2019 25th November 2019 13.0 8.48 3.14 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:	Gruyere
Planted:	1997
Elevation:	130 - 210 metres
Soil Type:	Grey clay loam over granite / ironstone.
Aspect:	North facing slopes
Size:	30 Hectares

Located on the steep north facing slopes of the Warramate Ranges, the Sexton Vineyard is exposed and demanding. Being on the higher slopes, topsoil is thin and root systems have established themselves in shallow gravelly loams above a tough rocky clay base. Bunch yields set naturally low in this environment, resulting in intensely flavoured fruit with high skin to juice ratio.

Giant Steps - Vignerons & Winemakers

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