

2013 GIANT STEPS SEXTON VINEYARD CHARDONNAY

Review Summary



96 pts “Made with a gimlet-like precision and focus; intense grapefruit zest, white peach and peach skin, and underlying acidity combine to sop up the oak, barrel fermentation simply a means to the end of a complete wine.”

James Halliday, Australian Wine Companion
2016

96 pts “Sunday night. Roast chicken. Glass or two of Chardonnay. Long-held routine. Tonight it was Sexton Vineyard Chardonnay 2013. Tough job etc. Concentration impresses from the outset. Not a Chardonnay to mess with, but silken and lengthy and elegant at the same time. Almost sounds like a contradictory set of characteristics, though of course it’s not. Nectarine, milk-cream, pops of fennel and lime, peach, steel. Length. Sashays through the mouth. Superb.”

Campbell Mattison, The Wine Front
September 2013

93+ pts “The 2013 Sexton Vineyard Chardonnay opens with grapefruit peel, lime blossom, mandarin peel and peachy notes with underlying struck match, marzipan, fresh ginger and coriander seed nuances. Medium-bodied, it offers great elegance and complexity in the mouth with citrus, stone fruit and exotic spices layers complimented by just enough toastiness and a silken texture. It finishes with commendable persistence with freshness that keeps you wanting more.”

Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate
February 2015

93 pts “Bright, light to mid yellow color. The bouquet is complex and mellow, multi-layered and showing toasted nut, nectarine, lightly smoky aromas and flavors. It’s medium-bodied and soft in the mouth, with silky texture and good freshness, without too obvious acid. Very good wine.”

Huon Hooke, HuonHooke.com
September 2014

92 pts “Bright, tangy, focused and complex, layering pear, floral, mint and green tea flavors on a sleek frame. The finish lingers effortlessly against lacy acidity.”

Harvey Steiman, Wine Spectator
June 2015



92 pts – Very Good+ “This light straw colored Chardonnay from Giant Steps is impressive. It opens with a lemon and apple bouquet with a hint of oak. On the palate, this wine is medium bodied, acidic and mouthwatering. The flavor profile is a tasty green pear and buttered popcorn blend with hints of orange, pineapple, oak and honey. The finish is dry and its flavors fade away nicely. This Chardonnay is food friendly and would pair well with fettuccine alfredo.”

Ken Hoggins, KensWineGuide.com
June 7, 2015

92 pts “Light yellow-gold. Strongly floral scents of honeysuckle, jasmine and chamomile, along with suggestions of orange and melon. Vibrant, mineral-laced citrus fruit flavors put on weight with air while maintaining very good clarity. The mineral quality sharpens the finish, which clings with outstanding tenacity and subtle toastiness.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2014

90 pts – Very Good+ “This light yellow colored Chardonnay from Australia opens with fragrant pear and mild oak like bouquet. On the palate, this wine is full bodied, acidic and mouthwatering. The flavor profile is a pineapple and pear blend with notes of orange and minerality. I also detected hints of ginger and oak as well. The finish is dry and its flavors linger nicely. This Chard would pair well with pan fried trout with a brown butter sauce and a shrimp and wild mushroom risotto.”

Ken Hoggins, KensWineGuide.com
January 11, 2015

90 pts “Flinty and tight when first poured, this opens to rich flavors of orange oil and smoky oak. It’s an unctuous wine, powerful in alcohol, yet holding some tension to keep it focused. For pork chops roasted with delicato squash.”

Joshua Greene, Wine & Spirits
October 2014

100 BEST AUSTRALIAN WINES OF 2015/16 “This vineyard continues to give us exemplary fruit and in 2013 I am certain that this is an even finer wine than last year’s spectacular 2012. The texture and tenderness of the Sexton Vineyard fruit is the key to its success. This is a plush wine with some tropical notes overlaying the creamy core and it is allowed to express itself on account of only 20% new oak being used for only nine months. This is a genius decision because any more oak would neuter the exuberant character and joie de vivre which is unmissable in this wine. A favorite of experts and novices alike, this can only be attributed to the glorious fruit which makes up this heavenly wine. Forward, juicy, friendly and all-enveloping this is fast-becoming one of the most reliable top end Australian Chardonnays in the UK market.”

Matthew Jukes, Matthew Jukes.com
2015/2016