

2015 GIANT STEPS YARRA VALLEY CHARDONNAY

Review Summary



95 pts “An intense blend of grapefruit pith/zest/juice is coupled with shiny acidity on a palate that is a great example of the Yarra Valley’s ace in the hole with chardonnay: extreme length.”

James Halliday, Australian Wine Companion
2017

92 pts “This is mouthwatering, a sensation that doesn’t often come to mind with Australian chardonnay. That’s due, in large part, to a vintage that ripened chardonnay to crisp flavors of apples and pears with plenty of natural acidity. Phil Sexton and Steve Flamsteed nurtured that freshness through fermentation in 500-liter French oak puncheons (20 percent new), with no added yeast, no malolactic and limited lees stirring as the wines matured. The result is delicate, bright and zesty, with a clean, pleasantly salty finish. The wine’s precision suggests watching out for the release of Giant Steps’ single-vineyard chardonnays from 2015.”

Joshua Greene, Wine & Spirits Magazine
October 2016

92 pts “Part of the new Yarra Valley range out of Giant Steps... This is right in the slot. It’s lean and long, mostly, with grapefruit and citrus rind character drilling through to the flourish of the finish. Fuzzy peach and spiced wood characters are fringe players at most. It’s a highly disciplined chardonnay.”

Campbell Mattison, The Wine Front
April 2016

91 pts – Very Good+ “This white gold colored pineapple and pear bouquet hints of new oak. On the palate, this wine is medium bodied, pleasantly acidic, brisk and juicy. The flavor profile is a tasty pineapple with notes of minerality and oak. I also detected hints of white pepper, caramel and green apple. The finish is dry and flavors linger for a little while. This Chardonnay is very food friendly and would pair nicely with roasted squab stuffed with wild rice.”

Ken Hoggins, KensWineGuide.com
April 6, 2017



90 pts “The 2015 Chardonnay opens with a wet pebble, peach and pear scented nose with hints of baking bread and honeysuckle. Light-bodied with a silkiness to the texture and just enough fruit intensity, it gives a lively acid backbone and long minerally finish.”

Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate
June 2016

89 pts “Toast and citrus notes arrive on a light, breezy frame, with juicy acidity. Floral, with white flower and spice accents, finishing with minerally, saline hints.”

MaryAnn Worobiec, WineSpectator.com
2016

“A highly expressive wine, true to the regional characteristics of the Yarra Valley. Stone fruit and melon flavors are supported by oak and a clean, textured finish.”

Gourmet Traveller Wine
June/July 2016