

## 2017 GIANT STEPS YARRA VALLEY CHARDONNAY

### Review Summary



**94 pts/100 BEST WINES UNDER \$30 (2018)** “Simply put, this is one of the best value Australian chardonnays being made. It has a magic marriage of well-judged complexity with grapefruit, peaches, lemons and nectarines wrapped in a gun flinty and hazelnutty shroud of complexity. The palate merges pastry-like smoothness and concentration with electrifying acid freshness.”

**Nick Stock**  
**JamesSuckling.com**  
**January 21, 2019**

**93 pts** “This is the midpoint for Giant Steps, halfway up the price and quality ladder, but could stand as an emblem of Yarra Valley chardonnay at its price. For those wondering about the (no) mlf, look at the final titratable acidity of 7.39g/l and the pH of 3.16. This is a delicious, hands-off chardonnay, fresh white peach fruits its cornerstone.”

**James Halliday**  
**Halliday Wine Companion**  
**2019**

**93 pts** “This is the third year in a row that the Yarra Chardonnay from Giant Steps performed at the top of its range—alongside, or above, the winery’s single-vineyard wines, and above most other Aussie chardonnays. It’s a remarkable achievement for a \$30 wine. Steve Flamsteed is the force behind this persistently delicious chardonnay, blending it from five vineyards (mostly estate-grown), tending it in a gravity-flow winery where he allows the wine to ferment spontaneously in 500-liter puncheons, 20 percent new. Bottled without filtration, it retains the kind of supple meatiness and savory fruit notes that can make chardonnay from Yarra compelling. Here, it’s the clean peach succulence without any sweetness, and the persistent apple-blossom fragrance, that set it apart, along with that meaty note that suggests decanting it for a veal chop.”

**Joshua Greene**  
**Wine & Spirits Magazine**  
**October 2018**



**92 pts – Very Good+** “This pale straw-colored Chardonnay from down under is very good! It opens with a faint lemon verbena bouquet. On the palate, this wine is medium bodied, very well-balanced, sleek and refined for a Chard. The flavor profile is a very tasty light lemon and faint oak blend with hints of butterscotch and pineapple in the background. The finish is dry and its flavors drift away nicely. This delicate Chard would pair nicely with light dishes. I would choose Emeril’s crab cakes.”

**Ken Hoggins**  
**KensWineGuide.com**  
**January 14, 2019**

**92 pts** “Complex, starting with a core of crisp Meyer lemon and grapefruit zest flavors, and hitting its stride on the finish, where delicate details of lanolin, green tea and peppery white flowers emerge, lingering effortlessly on the weightless frame.”

**MaryAnn Worobiec**  
**Wine Spectator**  
**November 30, 2018**

**90 pts** “Blended from the winery’s estate vineyards, the 2017 Chardonnay is a terrific reflection of the winemaking style here, showing positive hints of struck match, subtle toasted grain and butter notes, plus pear and melon aromas. It’s medium-bodied and crisp, with a silky texture and expanding citrusy notes that take over on the long finish.”

**Joe Czerwinski**  
**Robert Parker Wine Advocate**  
**June 2018**