

2007 GIANT STEPS SEXTON VINEYARD CHARDONNAY

Review Summary



96 pts "An outstanding young chardonnay from a difficult year in the Yarra. Fresh, with nutty aromas and lots of understated complexity. Tight palate with lovely texture. Depth of character and true finesse."

Huon Hooke, Gourmet Traveller Wine Magazine
June/July 2009

94 pts - Best of Best by Variety "A very well made wine, with significant texture and structure; the palate has great drive and thrust, all the components tightly interwoven."

James Halliday's Australian Wine Companion
2010

91 pts "This subtle and fragrant chardonnay has scents of McIntosh apples, vanilla and marzipan. Warm leesiness gives it a smoky, savory balance. Serve it cellar temperature with crab cakes."

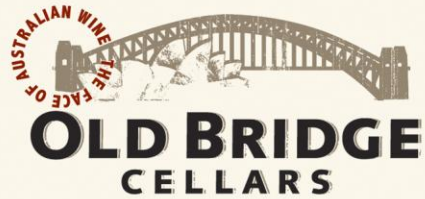
Wine & Spirits Magazine
October 2009

91 pts "Bright, green-tinged gold. Sexy aromas of leesy orchard and citrus fruits, floral honey and spicecake. Pliant pear and honeydew flavors are enlivened by a note of lemon pith and given a round character by sweet butter and honey elements. The spiciness repeats on the finish, which is long, sappy and very pure."

Josh Reynolds, Stephen Tanzer's International Wine
Cellar
Jul/Aug 2009

90 pts - ★★★★★ "The Sexton Vineyard chardonnay has really attractive ripe yellow-flesh peach and rich honey-scented fruits. The palate has some juicy peach flavor, more grilled nuts and cashewy, honeyed flavour through the finish. Balanced and even – simple and direct."

Nick Stock, 2009 The Penguin Good Australian Wine Guide



★★★★½ - BEST WINES OF 2009 “Smart, toasty oak aromas with an earthy/flinty character. Palate a delicious combination of fine fruit and subtle creamy oak. Extraordinary length and finishing with nice hit of acidity.”

Winestate
February 1, 2010

89 pts “Starts with subtle, smoke aromas then folds in pineapple, lime and custard flavors. This medium-bodied Chard has a cool-climate linearity to its structure, but also a padded, riper feel that brings texture and weight to the table.”

Joe Czerwinski, Wine Enthusiast
July 2010

88 pts “Medium straw-colored, it gives up a pleasing perfume of toast, baking spices, apple, and poached pear. Medium to full bodied on the palate with good weight and lively acidity, this nicely balanced wine will drink well for several more years.”

Jay Miller, Robert Parker’s The Wine Advocate
December 2009, Issue #186

BEST FULL BODIED WHITE “Complex and mealy, with poached pear and dried figgy stuff. Quite rich in the mouth with pear tarte tatin and subtle oak toast. Complex lees flavors and orange peel adding cut, and then a dry, savory finish. Smart complex Chardonnay this.”

Tim White, The Melbourne Age
September 25, 2009