

GIANT STEPS
VIGNERONS
YARRA VALLEY AUSTRALIA



2005 GIANT STEPS SEXTON VINEYARD CHARDONNAY

WINEMAKER: Phil Sexton
REGION: Yarra Valley, Victoria
VARIETALS: Chardonnay
MATURATION: 11 months in new and older French oak
ALCOHOL: 14% alc/vol

WINEMAKING:

The 2005 growing season saw the Sexton Vineyard Chardonnay fruit come off with perfect physiological balance. The fruit was whole bunch pressed to tank then transferred to barrel after 8 hours of settling. The fruit was barrel fermented at 20 – 24 °C with various cultured and indigenous yeasts. Lees were stirred weekly, then monthly after May with no malolactic fermentation. The wine was matured in French oak barriques: 40% new, 30% 1 year old, and 30% older for 11 months.

TASTING NOTES:

The 2005 Giant Steps Sexton Vineyard Chardonnay exudes aromas of lemon sorbet, citrus zest, honey and nougat. On the rich and textured palate, luscious flavors of stone fruit and melon mix with nutty, roasted characters. The chewy mouthfeel lingers, developing into a smooth, velvety finish. The cellaring recommendation for this wine is between 2-10 years.

CRITICAL ACCLAIM:

90 pts- Stephen Tanzer's International Wine Cellar, 89 pts Wine Spectator Online

ABOUT GIANT STEPS:

Giant Steps was established in 1998 in the cool-climate Yarra Valley region by wine industry veteran Phil Sexton. With the aim of creating single vineyard wines reflecting a unique sense of place, the 75 acre vineyard was hand-planted on the gravelly, north facing slopes of the Warramate Ranges. A decade later, the wines are renowned for offering length rather than breadth, finesse rather than largesse, and above all, fruit rather than artifact.



THE FACE OF AUSTRALIAN WINE

EXCLUSIVE US IMPORTER

703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 or (800) 622 2234 • Fax (707) 258 9577 • www.oldbridgecellars.com • info@oldbridgecellars.com