

VINO FINO

Explore a World of Wine

GIANT STEPS YARRA VALLEY CHARDONNAY 2022

95



\$59.99

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|---------------|--------------|----------|-----------------|
| Product Code: | 4848 | Closure: | Screw Cap |
| Country: | Australia | Unit: | Each |
| Region: | Victoria | Volume: | 750ml |
| Sub Region: | Yarra Valley | Alcohol: | 12.5% |
| Style: | White | Grape: | 100% Chardonnay |
| Variety: | Chardonnay | | |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2022 Vintage)

"The Chardonnay grapes are chilled overnight before they are whole bunch pressed the following morning. The juice is immediately transferred into 500L French oak puncheons. 15% of the oak is new, while the remaining 85% is seasoned. The juice is fermented naturally using indigenous yeast over 10 days, finishing with lots of stirring at the end of ferment. Around 10% of the batches go through malolactic fermentation. The wines are then sulphured and kept on lees in barrel until October, when they are blended and bottled."

95/100 Phillip Rich, James Halliday's Wine Companion (2022 Vintage)

"An even split of upper and lower Yarra fruit. Whole-bunched pressed and wild fermented in 15% new French puncheons. Around 5% mlf. A light, bright green gold. Pure fruited with an attractive nose of just ripened orchard and stone fruits, pink grapefruit and orange blossom. A hint of matchstick and just-baked ginger snaps. Concentrated and lithe at the same time, Giant Step's calling card is just as good, if not better than the super 2021 release."

94/100 Campbell Mattinson, The Wine Front (2022 Vintage)

"A blend of the individual vineyard releases – Sexton, Tarraford, Applejack, Primavera and Wombat Creek – with a little more input besides. It gets "the Rolls Royce treatment" and then it's blended to become this. Grilled almonds and peaches with wet stones and runs of citrus. Beautiful (creamy) texture, flavour and composure. The elegance of this, the exotic wet stone notes, the smoky push on the finish. It's all pretty much into wow territory. This is a gorgeous release, essence of chardonnay,

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scores schmores, buy and drink."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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