GIANT STEPS YARRA VALLEY PINOT NOIR 2022

VINO FINO Explore a World of Wine



\$59.99

New Zealand		ree Shipping or Christchurch	Click & Collect
Variety:	Pinot Noir		NOI
Style:	Red	Grape:	100% Pinot Noir
Sub Region:	Yarra Valley	Alcohol:	13.5%
Region:	Victoria	Volume:	750ml
Country:	Australia	Unit:	Each
Product Code:	4849	Closure:	Screw Cap







Collect available

TASTING NOTES

Winery notes (2022 Vintage)

"Sourced from vineyards across the Yarra Valley. 50% sourced from the upper Yarra ranges. All Giant Steps fruit is 100% hand-picked. Our grapes are then chilled overnight before processing. The Pinot is either fermented as 100% whole bunches or 100% destemmed with whole berries. The whole bunch treatments have a warm start to fermentation, with minimal mixing throughout the start of fermentation to promote carbonic maceration. These ferments are then left for up to 21 days on skins before pressing. The destemmed and whole berry batches are held cold at 4°C for four days before the ferment is allowed to heat up and start fermentation naturally with indigenous yeasts. Cold soaked for 3 days, then allowed to warm in small open fermenters in order to kick start wild fermentation. Parcels are matured in French oak (10% new, 90% older) for eight months. Blended in October and then bottled by gravity without fining or filtration in November."

96/100 Phillip Rich, James Halliday's Wine Companion (2022 Vintage)

"A 50/50% mix of upper and lower Yarra fruit. Fermented with mainly whole berries and matured in French oak (10% new). A bright ruby crimson. Expressive with aromas of satsuma plums, strawberry coulis, fennel seeds and a hint of star anise. With its core of ripe yet well-delineated fruit and firm-ish, balanced tannins, this is more concentrated and muscular than the 2021. It will age well, too, for those that find themselves with a bottle seven to 10 years from now."

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

"I didn't take a great many notes here on the basis that it's just so straight-up enjoyable. It's ultra fresh, savoury and spicy

with cooling Campari-like herbs, strawberries and cherries, with those slightly (positive) bitter-herb notes continuing on through the finish. It has good concentration and structure, and presumably will age well, though its appeal right now is obvious. Go now, I'd say. And go well. This is a) complex, b) fresh, and c) beautiful."

VINO FINO Explore a World of Wine

CONTACT VINO FINO

Phone: 03 365 5134 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

© 2025 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021