

# 2025 LYONS WILL ESTATE GAMAY



## TECHNICAL NOTES

Appellation: Macedon Ranges  
Varietals: Gamay  
Harvested: 29 March 2025  
Bottled: March 2026  
Cases: 410

Alc/Vol (%): 12.7  
pH: 3.4  
TA (g/L): 5.6  
Cellaring: Drink now, but up to 5+ years.  
Release date: May 2026

## VINES

Clones: BGW19  
Yield per vine: 3kg

## VINEYARD

Estate grown, single vineyard. Altitude: 510 metres  
Les Pâturage block (established 2013).  
Soils: Yellow Kandosol – Ordovician era & Red Ferrosol - Cenozoic era  
Sustainable vineyard management and 100% hand picked.

## WINEMAKER

Renata Morello

## VINIFICATION

Bunch sorted. 40% whole bunch (wild fermented, semi carbonic maceration).  
Remaining 60% destemmed and wild fermented in open vats, 3 weeks on skins.  
Pressed at dryness to old French barriques for nine months maturation.  
Unfined, unfiltered, vegan.

## SEASON

2025 Vintage kicked off with a dryer than normal winter spell, this is great for pruning but probably not ideal when it comes to improving soil moisture profile, once spring rolled around the rain came along and provided the ground and plants with near perfect levels of hydration. Flowering was postcard perfect, with little wind or disease pressure, not something we see often. As we moved into 2025 the summer became perfect for the beach lover, we had very little rain throughout Jan, Feb or March but overall, the plants did well, especially those older blocks. Harvest commenced in mid-March which is in line with most years. There was a brief pause mid-harvest as a few strong weather events rolled in, but this was received well as it meant we could have a bit of a breather! The outcome of having this wonderful weather be it all a bit dry resulted in our largest and strongest vintage to date, with top quality fruit, and healthy ferments.