



## LTD SERIES GAMAY

**VINTAGE:** 2021

**VARIETY:** Gamay 100%

**CLONES:** 222, BG17

**VINEYARD:** Woodside, Adelaide Hills

**SOIL TYPE:** Well-drained light brown clay with shale fragments overlying a Schist, Quartz and Ironstone rock bed.

**ELEVATION:** 480m

**CONDITIONS:** South facing vineyard

**PICKING DATE:** 26/03/20

**ALCOHOL:** 12.4%

**pH:** 3.34

**TA:** 6.6

**WINEMAKING:** The grapes were handpicked in the cool of the early morning and delivered directly to the winery. With one fermenter of 100% whole bunch and one fermenter of 100% destemmed berries. The fruit was left to cold soak for 4 days after which wild ferment began spontaneously. The ferments were gently hand plunged twice daily so as to maintain as many whole berries as possible. Once dry it was pressed off to a single new and two second use French oak barriques. Where it spent 10 months in oak maturing. Bottled un-fined, unfiltered.

**TASTING NOTES:** Crimson with violet hues. A lifted, delicately perfumed and spicy Gamay. Prominent black forest fruits, cherry, rose petal and liquorice. Medium-bodied in style. The palate is concentrated and silky, with finely structured tannins, bright fruit characters, wonderful elegance and depth. Stored carefully, this wine will age gracefully for eight years.