

# RISING

## 2021 GAMAY



### VINTAGE

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Vintage started almost 2 weeks later than vintage 2020. This later picking was due to mild temperatures and a huge amount of rain through January. These conditions allowed the grapes plenty of time to accumulate lots of flavour while still retaining moderate alcohols – 12.5 to 13% on average. 2021 was a goldilocks vintage where everything was just right, and the resulting wines can be consumed young or cellared for a while. A vintage of balance, energy, and flavour.

### VINEYARD

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The fruit is sourced from the Roundstone Vineyard in Steels Creek in the north-west of the Yarra Valley. This gamay is grown in classic Yarra Valley soils of clay-loam over a deep clay base. Planted in the early 90s, these are the oldest Gamay vines in the Yarra Valley. Three clones add complexity.

### VINIFICATION

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Hand-picked and tipped directly into open fermenters for 100% whole bunch fermentation. Foot stomped twice and pumped over gently once during a twelve-day maceration. Pressed to stainless steel tank to complete sugar fermentation before transfer to old 500L French oak puncheons for malo-lactic fermentation and seven months maturation on lees. A small sulphur add prior to bottling to maintain freshness. Bottled unfinned and unfiltered.

### TASTING

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Bright raspberry red in colour with a very lifted nose of ripe cherries, musk sticks and granite dust. It has a pomegranate zip on the palate, and skin and stalk tannins work together to add a sinewy complexity. A lively wine that finishes with freshness and works well with a slight chill.

### ANALYSIS

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Alc : 13%

PH : 3.4

TA: 5.4g/l