

RISING

2020 GAMAY



VINTAGE

A challenging vintage to pair with a challenging year in general. Spring 2019 was cool, windy and wet resulting in low crops due to poor fruit set. Temperatures remained moderate, and rain throughout the harvest period provided challenging conditions. This Gamay from Roundstone was picked on the last week of March. Overall, the coolish and wet weather resulted in low sugars (therefore alcohols) and crisp, refreshing acidity.

VINEYARD

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

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

Bright raspberry red. Plush, vibrant with plenty of density. Slightly smooched warm, wild raspberries and fresh rhubarb mingles with frankincense and a cooling graphite. The generous front palate submits to the stalk component's savouriness towards the back palate - creating a pleasant bitternut phenolic to go with a tangy but cleansing acidity. There are crunchy red fruits, gingernut biscuit and just the slightest puckering tannin. Pucker up, buttercup.

ANALYSIS

Alc : 13%

PH : 3.41

TA: 5.79g/l