

# RISING

2019 GAMAY

## TASTING NOTES



### VARIETAL

100% Gamay

### REGION

Yarra Valley, Victoria

### VINTAGE

2019 was a warm and dry vintage. Crops were low due to reduced availability of water, thus concentrating the tasty goodness. Gentle handling in the winery allows this wine to defy the vintage. It's not a brooding beast but rather an extremely light yet alluring red wine full of complexity.

### VINIFICATION

The grapes for this wine are sourced from the Roundstone Vineyard 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.

Whole bunches were tipped into a fermenter and left to ferment for 10 days without any crushing, plunging or pumping over. The still fermenting fruit was then gently pressed into a small tank where fermentation was allowed to complete.

The sugar dry wine was then racked to used French oak for maturation without sulphur dioxide until the end of winter when it was racked from barrel, received a small amount of sulphur dioxide and was bottled without fining or filtration.

### TASTING NOTE

Colour - Ruby.

Aroma - A complex and subtle nose; berry fruits, violets, thyme and a dark note of soy sauce and graphite threaded through the pretty fruits.

Palate - Brisk and fresh. Bright acidity and delicate tannins. A breezy sense to the palate that finishes with a cleansing lick of mineral water and sapidity.