

## Whitty Vineyard Gamay 2017

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Whitty Vineyard
Grape Variety(ies)	100% Gamay Noir
Brix at Harvest	20.8°
Alcohol Content	12.5%
Residual Sugar	3 grams - dry
Total Production	298 cases of 12



### TASTING NOTES

Precise and classic Gamay, with floral notes, aromas of fresh black raspberries, black cherries and a touch of spice. On the palate, flavours of strawberry jam and cherry liquorice dominate with soft but young tannins and refreshing acidity adding to the structure. The finish is flavourful and refreshing.

Serve slightly chilled alongside charcuterie, pink-fleshed fish or fatty pork dishes. Will also hold up to dishes with mild spice from chili or fresh ground black pepper.

### WINEMAKING NOTES

Following an amazingly clean harvest, the grapes were crushed and destemmed and fermented in open top stainless steel tanks with regular punching down to extract colour and structure. After malolactic fermentation, the wine remained in stainless steel tanks until it was lightly fined and filtered prior to bottling in July 2018. The use of sulphur throughout the process was kept to the absolute minimum to ensure the purest expression of the exceptional early-picked fruit.

### VINTAGE NOTES

The winter of 2016/2017 was again mild, yet a cool spring delayed bud-burst. Once the summer finally started it was relatively cool and rainy. Luckily September saw full sun and heat warm the vines to complete phenolic ripeness. Harvest started late in mid-September, commencing with Pinot and Chardonnay for sparkling and continued with other whites and early-ripening reds. The beautiful weather lasted well into the fall, allowing for long hang time for later ripening varieties. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.