

Gamay Vin Gris 2019

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Whitty Vineyard
Grape Variety(ies)	100% Gamay Noir
Brix at Harvest	20.9°
Alcohol Content	11%
Residual Sugar	3 grams - dry
Total Production	802 cases (12 x 750ml), 59 magnums



TASTING NOTES

Pale pink in the glass. The nose is fragrant with notes of flowers, cherries, lemon zest and grapefruit. The palate is bright with acidity and flavours of sour cherry and mineral with slight note of tannin and fresh lemon thyme, leading to a long, refreshing finish.

WINEMAKING NOTES

From an early pick of our Whitty Vineyard in Creek Shores, our Vin Gris is the result of classic white wine-making techniques used on red grapes – full bunches put into the press, free run juice collected and a very soft pressing, resulting in just the faintest tint of pink. The wine was bottled in March 2020 following a light fining and filtration.

VINTAGE NOTES

After a fairly cold winter, mild weather began in March but it was some time until real warm weather began, giving the growing season a slow and wet start. The summer was quite warm and allowed for full phenolic maturity in all varieties. Harvest started in the second week of September for sparkling and was quickly followed by early ripening whites such as Pinot Gris, followed by Chardonnay and Riesling at the end of September and early October. The temperatures were mild but a bit wet so Pinot Noir and Gamay were also harvested early October followed by Cabernet Franc in late October. There was a snow storm in mid November so yields were reduced on Cabernet Sauvignon which was harvested in late November. The quality of the grapes was very good to excellent with high acidity and concentrated flavours throughout the portfolio. Wines should have the capacity to age for the medium to long term.