

Whitty Vineyard Gamay 2018

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Whitty Vineyard
Grape Variety(ies)	100% Gamay Noir
Brix at Harvest	21.4°
Alcohol Content	12.5%
Residual Sugar	3 grams - dry
Total Production	294 cases of 12



TASTING NOTES

Precise and classic Gamay with aromas of fresh black raspberries, black cherries, cracked pepper and a touch of minerality. On the palate, there are intense flavours of black cherry and strawberries 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

Given the relatively rainy and warm September, the grapes in our Whitty Vineyard were carefully sorted both in the vineyard and again in the winery at harvest in early October. The grapes were immediately 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 2019. The use of sulphur throughout the process was kept to the absolute minimum to ensure the purest expression of the exceptional fruit.

VINTAGE NOTES

The winter of 2017/2018 was again mild, with an especially warm February, but a cool April with some snow and ice pushed bud-burst back for an average start to the growing season. Once the summer finally started it was hot and humid, with prolonged periods of extreme heat. Luckily rain started in September, perfect to refresh grapes destined for early picking such as Chardonnay, Pinot Noir and Gamay for sparkling and Pinot Gris and Chardonnay for whites. Unfortunately, the rain did not stop and there was some pressure to pick late ripening whites and early ripening reds before disease set in. Gamay, Pinot Noir, Riesling and Merlot had to be sorted in the vineyard and again on sorting tables in the winery to ensure only pristine bunches were kept. The rain finally subsided in late October so late-ripening varieties such as Cabernet Franc and Sauvignon were harvested in pristine condition. Overall yields were low with intense ripeness in most varieties. Early picked whites are crisp and full of flavour while later picked reds are full-bodied with ripe tannins. Wines will be drinking well on release or can cellar for the medium term.