

Gamay Sandstone 2021

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	100% Whitty Vineyard
Grape Variety(ies)	100% Gamay
Brix at Harvest	19.5°
Alcohol Content	12.5%
Residual Sugar	3 grams (dry)
Total Production	350 cases of 12
Other Notes	Vegan-Friendly and Certified Sustainable



TASTING & FOOD NOTES

Bright ruby in the glass with aromas of black cherry, plum compote and charred oak. Medium-bodied with fine tannins and flavours of black cherry, raspberry and pomegranate with notes of sweet spice, black pepper and a gamey, earthy finish.

Decant and serve in large Burgundy-style glasses, slightly cool (18-20°C). Excellent served alongside classic Bistro fare, grilled or roasted poultry and red meats, game, lightly smoked meats and semi-firm cheeses. Unlike many wines made from Gamay, this powerfully structured version will reward cellaring for up to 10 years with a cornucopia of new aromas and mellowed textures.

WINEMAKING NOTES

Sourced from our own Whitty Vineyard in Creek Shores, Sandstone, our top Gamay, is selected from new and seasoned French oak barrels after 12 months of ageing. The grapes were harvested in early October at an average of 19.5° brix. Crushed and destemmed before cold soak, followed by alcoholic fermentation and maceration in stainless steel over 30 days. After pressing, the wine was transferred to a selection of French oak barrels for malolactic fermentation and ageing. The wine was lightly fined and filtered prior to bottling in February 2023.

VINTAGE NOTES

Late winter and early spring had higher than average temperatures leading to an early bud break on May 10th (one week earlier than last year). The high temperatures continued through spring leading to rapid canopy development, flowering and fruit set. The heat continued through the summer with just enough rain to refresh the vines. Harvest began in late August with Chardonnay for sparkling. After a two week break due to excessive rain, harvest continued throughout late September and early October with aromatic whites and lighter reds. Harvest continued throughout October and November with later ripening reds, ending with Cabernet Sauvignon in late November. Overall, yields were moderate due to thorough sorting and preventative management. Wines should be drunk on release or cellared for the medium-term.