

WOODSIDE

GAMAY

ADELAIDE HILLS
2023

H E S K E T H
W I N E S

Background

These wines represent vineyard and varietal combinations which are recognised for excellence from South Australia's cool climate growing regions. We aim for nothing but the highest standards of quality for these small batch wines, drawing on our exceptional fruit sources and our skilled and experienced winemaking team.

The Variety

Gamay originates from France in the region of Beaujolais but has recently found a welcoming home in the Adelaide Hills. Gamay is light in body with low tannins and vibrant acidity, making it a marvel to pair with a variety of food.

Winemaking

Fruit for this wine was hand-picked to keep whole bunches intact at harvest, and then destemmed without crushing to allow for whole-berry fermentation in 2T opens. As soon as soon as ferment was complete and zero baumé recorded, the fruit was pressed. This immediate action was designed to maintain the primary brightness of the wine and the highly desirable 'cab-mac' and musky notes. Whilst separating berries from stems early in the winemaking process, minimised the risk of green / stalky notes that can be associated with whole-bunch processing. Maturation for 6 months then occurred in large format older oak casks to enhance the purity of the fruit and regional characteristics of the Woodside vineyard.

Tasting Notes

Appearance: Bright purple hues.

Aroma: Floral, highly perfumed, berries and dried leafy spice.

Palate: Rustic and shaped palate with juicy red fruits and crunchy cranberry acidity. Fine acid line and glossy tannins with a persistent, yet elegant finish.

Summary: A light to medium bodied aromatic red intended to be enjoyed in its youth.

Technical

Alc.: 12.4% **TA:** 6.5 g/L
RS: Dry **pH:** 3.52

