



## GAMAY NOIR 2019

Range:	Terroir Range
Cultivar(s):	Gamay Noir
Origin:	Stellenbosch

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### TASTING NOTES

Elegant, savoury and vibrant in style with layers of fresh prune, dark cherry spiciness, well integrated with old French oak barrel. The rare parcel of excellent fruit delivers a Gamay Noir with lip-smacking, juicy-soft fruit balanced flavours of red cherry and vibrant bright dark berry aromas, leaving a smooth lingering youthful aroma expression on the palate. One of only a few Gamay Noir vineyard blocks, which are planted in South Africa. Due to the high altitude and the cool influence from the sea, the grapes ripened slowly, which is excellent for fruit purity and vibrant freshness. The reason for this unique expression of fruit is due to our different sun exposed slopes and the warmer well drained soil. This contributes hugely to the efficient transformation of nutrient and the higher acidity and a lower pH, essential for ageing

### VINEYARD FACTS

On a unique South-Westerly facing vineyard site, these 20-year-old Gamay Noir vineyards were planted on decomposed Granite Soils, which encouraged deep root penetration and effective absorption of nutrients in the plant. Half way through variation, unripe bunches were removed, leaving only the healthiest bunches to ripen. Due to the extreme day-night temperature, the grapes were exposed to a longer hanging time before picking. This leads to efficient pip and skin ripeness at a lower sugar level, before picking, which is ideal for this Beaujolais varietal. After picking the cold chain continued by having grapes stored for 24 hours in a chilled container at 4 Degrees Celsius.

### WINEMAKING

Handpicked, each bunch is visually inspected before the cooling process in small crates continues. Using the hand sorting belts, the grapes are reselected and only the healthiest berries are left to naturally start fermentation. Part of the berries underwent CO<sup>2</sup> maceration inside the berry, before bursting late during fermentation, releasing fresh red berry fruit, which infused the Gamay Noir wine with vibrant fresh red fruit flavours. Only the purest free run juice is left in old French oak barrels for 8 months, creating soft layered tannins in respect with the fruit.

### ANALYSIS

Alc.: 13.5 %    RS: 2.5 g/l    TA: 6.0 g/l    pH: 3.53

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