

## 2015 Small Lot Gamay

### New Release!

#### Winemaker's Note:

Joyously fruity aromas evoke raspberry, plum and red cherry, spiced by pepper and smoke.

The mouthfeel is juicy and easy-going, with flavours of sour cherry, blackberry and menthol with a lingering trace of dark chocolate.

Enjoy now through 2019.

#### Vinification:

Made of grapes from our winery Estate site, harvested over the first ten days of October at average 20.9° Brix. After primary fermentation in stainless steel, 63% of the wine was transferred to oak barrels (ratios 1 in 20 new to neutral, 19 in 20 French to American oak) to finish malolactic fermentation and age for six months.

At the time of bottling in June 2016, alcohol measured 12%, residual sugar 0.6 grams per litre, titratable acidity 6.7 grams per litre and pH 3.4. Total production was 720 cases.

#### Companion Foods:

Slow-smoked brisket, confit duck, steak and béarnaise or roast chicken.

