



2019 GAMAY NOIR

WINEMAKING DATA

Harvest Dates: October 22, 2019

Brix at harvest: 21.4

Blend and grape source: 100% organically certified estate Gamay Noir from Lincoln Lakeshore appellation.

Alcohol: 12.5% **pH:** 3.53

Residual Sugar: <1.0 g/L **T.A.** 6.12g/L

Bottling Date: June 11, 2020

100% De-stemmed

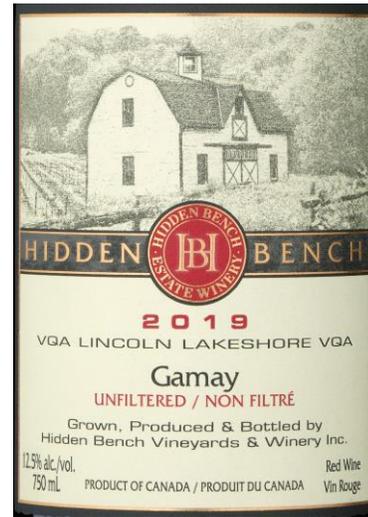
Un-fined and Unfiltered

Oak regime: 12% New French Oak, balance neutral barriques.

Time in barrel: 6 months.

100% De-stemmed. Un-fined and Unfiltered.

Certified Organic by Pro-Cert.



ESTATE WINES

WINEMAKER'S NOTES

The 2019 Gamay Noir represents the first of its kind for Hidden Bench. Planning for this new vineyard parcel started in 2013 with the vines going into ground in 2017. Located in the Lincoln Lakeshore appellation, this terroir is ideally suited to Gamay Noir winegrowing. From vineyard to bottle our approach to Gamay is very similar to our Pinot Noir practices. Hand picked, cluster sorted, destemmed then berry sorted before going to vat for cold soak. Fermented with ambient yeasts and a total maceration of 24 days prior to draining and racking to barrel. To capture the freshness of Gamay Noir fruit the wine was racked and blended in May 2020 prior to bottling in early June. Un-fined and unfiltered.

TASTING

Our first every vintage of Gamay does not disappoint.

Rich crushed raspberry, gentle smoke and blackberry entices you into the glass, and leads you into a lush and rich palate of warm berry fruit. This wine offers finesse and softness on the palate. Soft well integrated tannins, with a finish that lingers.

THE GROWING SEASON

A cool and wet April and May meant a delayed start to the season pushing 'bud break' behind what we typically see in our vineyards. The cool temperatures persisted throughout May and into June, much lower than seasonal averages.

We are used to celebrating the summer solstice when the vines are going through their flowering period but in 2019 there was a significant delay in flowering, which gave us an early sign that we were going to have a later harvest than normal.

Berry set was quite good considering the wet weather and the duration of flowering across our blocks. July and August presented challenges for high disease pressure and we were forced to open up the canopies to ensure good airflow and sunlight exposure to the nascent grape bunches. August was punctuated with a 'heart in throat' hail event on the 16th, with 'quarter size' hail stones raining down on our vines. Fortunately the damage was minimal and we considered this 'nature's crop reduction' to ensure fruit yields are in check for the best quality.

The end of summer was a waiting game. You can't rush greatness and we had to monitor fruit maturity and flavour development. It gave us time to prepare for the coming harvest and a healthy crop size.

Harvest for the 2019 vintage began on September 19th with Pinot Noir. The harvest was prolonged with a few rain events but our hard work during the growing season paid off and we were able to craft a wonderful array of wines from a very unique vintage.