



Rachis & Derma

2019 RACHIS & DERMA GAMAY

WINEMAKING DATA

Harvest Dates: October 22, 2019

Blend and grape source: 100% estate grown Gamay Noir

Brix at harvest: 21.4

Alcohol: 12.0% **pH:** 3.66

Residual Sugar: <2.0g/L **T.A.** 5.82 g/L

Bottling Date: June 11th 2020

Time in oak: 6 months in neutral oak.

Bottled with lees.

WINEMAKER'S NOTES

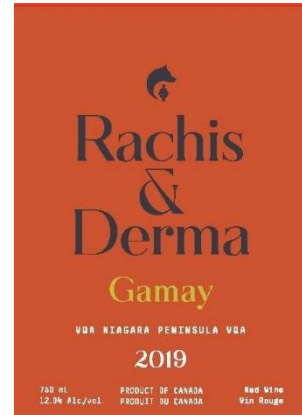
The 2019 "R&D" Gamay Noir was hand-picked from a new Estate vineyard within the Lincoln Lakeshore appellation; the first of its kind for Hidden Bench. Certified organic and producing fruit for the first time in 2019, this vineyard comes online after years of careful and detailed planning. After rigorous sorting 75% of the fruit was destemmed with the balance left whole cluster in vat. Natural, spontaneous fermentation took place and the wine was left to macerate for a total of 23-days then gently pressed and transferred to neutral French Oak barriques. Malolactic fermentation completed in early winter and the wine remained without sulphur until just prior to bottling in June with a nominal 20ppm added. Unfiltered and un-fined, this is a unique expression of Gamay Noir.

TASTING

This wine visually leads you in with rich, intensified dark cherry hues. On the palate the wine offers up concentrated raspberry coulis notes, lush berries and an undertone of black pepper spice. This wine is bright and lively, with a round mouthfeel and good length. Enjoy this wine in its youth!

THE GROWING SEASON

We started the 2019 growing season relatively hopeful that we had a good starting point for a decent crop size. A wet, cool April and May meant a delayed start to the season pushing 'bud break' behind what we typically see in our vineyards. It seemed as though every other day we were rained out and couldn't get into the vineyards to carry on with



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the task of tying down canes. 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 August and into September were 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, 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.