

## SEASON SUMMARY

The growing season began cold and unsettled, with some sharp frosts over the flowering period. This resulted in a lower-than-average crop as summer arrived, and arrive it did.

In Marlborough, we experienced our driest 10 months since records began, with drought being declared in mid-March. It was also beautifully sunny, and certainly a blessing from a disease-control point of view.

The summer of warm, dry days allowed the Gamay to ripen beautifully, and coupled up with slightly cooler nights, it meant that the carefully hand-picked fruit arrived at the winery with wonderful colour, beautiful ripe berry fruits with a touch of acidity.

## KEY VINEYARDS

This Gamay was an exciting find for our teams, after we acquired a new vineyard. The vineyard is nestled in the heart of the Central Wairau region, and very close to the winery. It is a warm and dry site, creating ideal conditions to get this variety beautifully ripe.

## WINEMAKING & BLENDING

The fruit was hand-picked, and 50% destemmed. The destemmed fruit was fermented in open top stainless steel fermenters, with the whole clusters undergoing carbonic fermentation with a selected Gamay-yeast. The resulting wine spent 21 days on skins, before being pressed and aged in a combination of 30% stainless steel and 70% one year old oak for six months.

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**Alc**  
13.0%

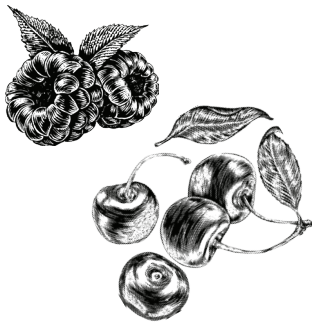
**pH**  
3.64

**TA**  
5.51g/l

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## NOSE

This wine is immediately appealing and expressive, bursting with notes of ripe raspberry, cherry and a touch of spice.



## PALATE

On the palate, the crunchy red berry-fruit notes remain to the fore, gently underpinned by some savoury notes, derived from the whole bunch fermentation. This is juicy, fun and dangerously drinkable. Enjoy at room temperature, or lightly chilled.



*Founders' Cellar*

GAMAY  
2024