

QO5

Gamay 2022
Geographe
Western Australia

COLOUR

Brilliant garnet red

NOSE

Bright aromas of cherry and raspberry, with a hint of sweet violets

PALATE

Elegant wine with flavours of summer berries and red cherries, with a touch of baking spices.

WINEMAKING

Harvested in the cool autumn morning. Quick seven-day ferment gently pressed then matured in seasoned oak for six months before being filtered, then bottled.

FOOD PAIRING

Chicken tagine with apricots and olives

VINTAGE NOTES

A very wet winter in 2021 resulted in record rainfalls across the southwest of Western Australia. December saw the heat arrive and it lasted throughout the ripening period. In a fortune of events, the canopy that grew strongly after the healthy winter rains provided the protection required from the heat, protecting the fruit, and allowing it to ripen evenly, with great balance between sugars, acid, and tannin ripeness. An abundance of Marri tree blossom this year also protected the fruit, keeping the birds away from the vineyards and the grapes.



QUICK NOTES

VINTAGE

2022

WINEMAKER

Damian Hutton

GRAPE VARIETY

98.9% Gamay
1.1 % Tempranillo

BOTTLED

November 2022

GROWING AREA

Geographe

ALC %/VOL

12.7 % v/v

STANDARD DRINKS

7.7

CELLAR POTENTIAL

Enjoy now or cellar
for up to 5 years.

OAK

French

MATURATION

6 months

