



## 2020 Gambler Gamay

**Region** Adelaide Hills

**Colour** Vibrant garnet with dark ruby hues

**Aroma** Aromas of raspberry, violets, sweet spice and cherry wood.

**Palate** A juicy palate of blood plum, black cherry, rhubarb and Provençal herbs with persistent fine tannins.

### Viticulture

**Variety:** Gamay  
**Clone:** 222 + BGW19  
**Row Width:** 2.1 metres  
**Vine Spacing:** 1.5 metres  
**Vine Density:** 3,175 vine per ha  
**Elevation:** 395 metres above sea level  
**Vine Age:** 8 years  
**Soil Type:** Free draining limestone, shale and quartz over a sandy loam.  
**Irrigation System:** daily monitored drip irrigation,  
**Shoot Thinning:** By hand  
**Fruit Thinning:** By hand three times per vintage  
**Lateral Thinning & Leaf Plucking:** By hand on the eastern side for morning sun.

### Winemaking

- / 24 hrs in Coolroom / Freezer before processing.
- / Destemmed not crushed. Whole berries only + 10% whole bunch.
- / Sit in tank for 3 days soaking at room temp.
- / Wild ferment / Plunged daily
- / Delastage (drain juice in morning, then tip juice back over the top) twice during ferment.
- / Post ferment sealed in variable capacity tank and left for week on skins.
- / Pressed to tank / Settled in tank for 3 days
- / Gravity moved to barrel.
- / French oak. 15% new oak in large format. Remaining oak = Damy, Remond and Mercurey. 2-3 yr old oak.
- / 10 months in oak
- / Racked to tank and bottled without finings or filtration.



### Analysis

<b>Alc/Vol</b>	12.5%
<b>pH</b>	3.3
<b>TA</b>	7.0
<b>Picking date</b>	07.03.20

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