



singlefile

2024 Singlefile 'Small Batch' Gamay

SMALL BATCH PROJECT: #19

Vineyard & Winemaking

Also known as *gamay noir*, this grape is a cousin of pinot noir, and originates in the Beaujolais region of France, in southern Burgundy. Gamay is not heavily planted in Australia, however small parcels are now growing successfully, especially in cool climate regions, across the country.

In the Great Southern, the long, cool ripening window allows for lovely ripe fruit flavours to develop while retaining aromatics and acidity which provides for the opportunity to craft a lighter, dry, elegantly styled wine, perfect to enjoy over the summer months.

The 2024 growing season in the Great Southern region was characterised by warm and dry weather, resulting in an earlier than usual harvest. The fruit was handpicked on 26 February and went straight to small fermenters to undergo a process of carbonic maceration with all stalks included with the whole berries. No pump-overs occurred and the wine was pressed out immediately after fermentation. The wine was bottled in August 2024.

The Wine

The colour is a light berry red, with powerful aromatics in the glass. Sour cherry and red berry fruit are at the fore, supported by complex savoury and earthy aromas. The palate is light and characterised by red fruit, lovely brambly 'bunch' characters and a subtle minerality. Smooth, drying tannins and bright acidity provide structure and length. This style of gamay is well suited to be served chilled and as a partner to a wide variety of food — especially spiced chicken dishes, curries, and fattier cuts of meat, such as roast pork or beef short rib.

New Release

Technical Specifications

Alc: 14.4%

pH: 3.81

TA: 4.7 g/L

Cellaring: 5+ years

