

GANT & CO

NOUVEAU
MARGARET RIVER

Gant & Co.

2021

'NOUVEAU'

Red Wine | *Margaret River - Australia*



NATURAL



VEGAN

Stats

Grapes: 56% Sémillon - 37% Merlot - 7% Muscat

Vineyard: Gant & Co. estate vineyard in Karridale

Vine Age: 24-years-old

Soil Type: Clay loam

Viticulture: Regenerative & dry-farmed

Fermentation: Native — 100% whole-cluster co-ferment in picking bins

Skin Contact: 6 days

Aging: 4 months in old French oak demi-muid sur lie

Alcohol: 11.5%

pH: 3.4

Total Acidity: 6.1 g/L

Total SO2: 49 ppm

Total Production: 125 cases

UPC: None

About

Though its name evokes the bright Gamay gulpers of Beaujolais, the Gant & Co. 'Nouveau' is a fresh and crunchy light red that was inspired by the palhete style of Portugal. Historically, these are co-fermented field blends of red and white varieties, bottled before fortification during the process of making port. Matt has spent decades working in Portugal, and this white-meets-red style is a testament to all that he has learned there. In the spirit of all nouveau wines, this fun blend is made to be drunk slightly chilled, without needing a single impetus for doing so.

The grapes come from three different blocks within the estate vineyard. They are foot-stomped as whole bunches during co-fermentation in picking bins. The wine remains there for six days before being pressed off and sent to mature French oak demi-muids for four months. Malo is not prevented. After aging, the wines are bottled with just a small dosage of sulfur.

Tasting Notes

A crunchy, delicious light red. Tart red fruit aromas jump from the glass, and on the palate, are joined with an herbal savoriness. The acidity is crisp and inviting, and the tannins are chalky. Beautiful, bright stuff.

Reviews

Wine Advocate | 91 points

Jancis Robinson | 16.5 points

Wine Anorak | 92 points