



Worlds Apart

2022

'BLUE EYES'

Gamay | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Gamay

Vineyard: Eureka Vineyard

Vine Age: Planted early 2000s,
grafted in 2018

Soil Type: Ironstone and quartz over
clay

Viticulture: Sustainable - practicing
organic

Fermentation: Native — mix of whole
bunch, de-stemmed, and extended
maceration carbonic

Skin Contact: 10-30 days

Aging: 8 months in neutral oak

Alcohol: 11.9%

pH: 3.22

Total Acidity: 7.1 g/L

Total SO₂: 51 ppm

Total Production: 227 cases

About

Gamay is on the rise in Australia, particularly in the Adelaide Hills. The fruit comes from Sam's Eureka Vineyard in Woodside, an old gold mine with lots of quartz. The wine was named after Louis and Hannah's daughter, Zoe, who was born in 2020 with blue eyes, despite neither of her parents having them. They have an electric brightness that lights up your mood just like this ethereally beautiful Gamay.

From vines planted in the early 2000s and regrafted in 2018, the Gamay is brought into the cellar to ferment spontaneously open-top fermenters. The last vintage was entirely de-stemmed; 2022's regime is a mix of whole bunch, de-stemmed, and extended carbonic maceration. The wine spends 10-30 days on its skins before being pressed off. It spends 8 months in neutral oak before being bottled without fining or filtering, and just a small sulfur addition.

Tasting Notes

A fragrant wine, so light and refreshing. Lovely red cherry fruit and potpourri notes, plus a touch of spice at the back of the throat. The finish has lingerings of salinity. Enjoy this one ever so slightly chilled.

Reviews

The Wine Front | 92 points