



2021 Gambler Gamay

Region Adelaide Hills

Colour Polished Gold

Aroma Lifted aromas of lemon blossom, lychee, rosewater and Beurre Bosc pear.

Palate Vibrant palate of green apple, yellow peach and sun ripe melon with refreshing acidity and flinty focused finish.

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

Alc/Vol	13.4%
pH	3.39
TA	6.4
Picking date	19.03.21

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