



SIDEWOOD GAMAY 2024

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

[ANALYSIS]

Alcohol | 13% alc/vol

pH | 3.36

Acid | 6.59 g/L

Closure | Stelvin

Oak | 6 Months French

Bottling Date | December 2024

[VINIFICATION]

Hand picked from low yielding vines in the cooler pockets of the Adelaide Hills. Grapes were chilled overnight prior to processing, with the 2024 Gamay being a blend from parcels using a mix of Carbonic Maceration and whole-berry in ferment, using only wild yeast. Maturation in seasoned French Oak Puncheons for 6 months followed to soften tannins whilst maintain freshness of varietal character.

[TASTING NOTES]

An alluring wine that celebrates the unique qualities of this exciting variety. Bursting with aromas of raspberry and black cherry, with hints of violets and spice. The palate is juicy and succulent, full of vibrant fruit flavours and a hint of gaminess, with soft tannins, all framed by bright acidity. An outstanding accompaniment to pork terrine or grilled salmon with a Dijon glaze. Beautiful and approachable as a young wine but will continue to evolve with careful cellaring.