

# GAMAY – TIMO MAYER

Victoria



**APPELLATION:** Yarra Valley

**BLEND:** Gamay

**WINEMAKER:** Timo Mayer

**VINEYARD:** \_\_\_\_\_

Fruit is grown in the old Roundstone vineyard from the first plantings of Gamay in the Yarra Valley, now 20 years old. The vineyard is located near Steels Creek in the warmer part of the Valley; however, the climate is still relatively cool for Australia with some maritime influence, with rainfall in winter and spring, relatively cool, dry summers.

**VITICULTURE:** \_\_\_\_\_

The vineyards are farmed organically.

**WINEMAKING:** \_\_\_\_\_

Fruit is handpicked and fermented in whole bunches, with 10 days carbonic maceration and an additional 10 days on skins. The fruit is then pressed, and the juice is transferred to old puncheons to mature for 10 months. The wine is bottled without fining or filtration. No additions except for a small amount of SO<sub>2</sub> at bottling.

**WEBSITE:** <http://www.timomayer.com.au/>

This wine is suitable for vegans and vegetarians.



## TASTING NOTES:

Bright cherry red with juicy strawberry and savoury, cured meat aromas. Sweet berry fruit translates on the palate and is well balanced by savoury, herbal notes and fine whole bunch tannins. Long, ripe finish.