

# A | S | H | T | O | N | H | I | L | L | S | V | I | N | E | Y | A | R | D



*“The one Grand Cru of the state.” – James Halliday*



## 2024 ASHTON HILLS GAMAY

Gamay is regarded as one of the lightest-bodied red grape varieties, famous for its expressive flavours and minimal tannin. When a small parcel from Woodside in the Adelaide Hills was offered to Ashton Hills, we couldn't resist the opportunity.

### GROWING SEASON

The Adelaide Hills was impacted by cool weather during flowering, resulting in reduced volumes for the 2024 vintage. A wetter than average December and January made way for a warm and dry February with excellent conditions for ripening. The warmer than usual weather in February accelerated ripening and the fruit was hand harvested on 6 March 2024.

### BOUQUET

Dark plum, fresh raspberry and blackberry leap from the glass, along with hints of rose petal and baking spice.

### PALATE

The mix of fresh berries continues on the palate and is layered with subtle earthy notes, providing beautifully vibrant and complex flavours. The wine is framed with a crunchy acidity, while the use of seasoned oak and stainless steel for maturation keeps the wine tight and youthful.

### FOOD MATCH

Traditional French Cassoulet

### VINIFICATION

The 2024 Gamay was fermented using indigenous yeasts and 20% whole bunches were used to increase aromatics and structure. The wine was basket pressed and aged in a mix of seasoned French oak and stainless-steel tank for eight months to preserve the perfumed nose and fresh vibrant palate.

### CELLARING

Drink now or cellar for up to five years for further complexity.

### TECHNICAL DETAILS

ALC 13.5%

Enjoy,  
Liam Van Pelt