

2021

WHIMSY AMPHORA GAMAY

VINEYARD NOTES

Variety:	Gamay
Appellation:	Vinemount Ridge
Brix at Harvest:	19.8°

WINEMAKING NOTES

Harvested on October 9th, 2021, it was fermented using naturally occurring yeasts in one of our large, old oak foudres with 100% destemmed fruit. After a short maceration time of 14 days with skins, the wine was pressed and transferred to a stainless steel tank for settling. Our small clay amphora was filled to create this wine, while the remainder was put to neutral French oak to create the Laundry Gamay blend.

Alcohol:	12.5%
Titrateable Acidity:	6.0 g/L
pH:	3.46
Residual Sugar:	2.0 g/L
Closure:	Diam Cork



TASTING NOTES

Fresh and inviting, this pale ruby-coloured wine shows earthy aromas with cherries, cranberries and black pepper. A dry palate with mouthwatering acidity and minimal, soft tannins. An interesting comparison beside the 2021 Laundry Gamay to show the difference that choice of aging vessel can make.