



Port Phillip Estate Gamay Essay 2022 Tasting Note

Our 'pilot' wines bring to bottle the experimentation and play of the winemaking team.

Sourced from our friend David Lloyd, this Gamay is a tribute to the pioneering vision of David and his late wife Wendy (1954-2014). David and Wendy planted Gamay vines at their property, Eldridge Estate, in the mid-1990s. David quickly became a leading exponent of the variety, making benchmark Gamay, in various styles, for over 20 years under the Eldridge Estate label. David sold Eldridge Estate in 2022, and we were delighted to access the last Gamay fruit that David harvested. This wine is our first examination of Gamay, our essay and tribute.

Tasted January 2022

The fruit was handled entirely as whole bunches. Fermentation commenced spontaneously with ambient yeasts and lasted 13 days in a stainless-steel vat, followed by pressing, with fermentation concluding in tank (another 14 days). The maturation period was nine months in used French oak, one puncheon and one barrique, where the wine underwent indigenous malolactic fermentation. The wine was bottled without fining and with minimal filtration.

Fragrantly aromatic, the wine opens to notes of ripe strawberry, red currant and red plum with a hint of violet floral. Elements of spice, earthy pepper and confection sweetness from carbonic fermentation add layers and allure. The palate is medium bodied with a juicy core of red fruit that flows from start to finish along a vibrant line of acid. The tannins are finely detailed and intricately woven into the fruit while adding savoury complexity. Plush, velvety and driven, the wine is drinking very well now but will benefit from further cellaring.

13.5% alc.