

2021

TWO TERRACES VINEYARD

Gamay

VINTAGE CONDITIONS

A warm spring catalysed an early bud burst. Sporadic rainfall coupled with warmer than average temperatures set a moderate crop through spring and early summer. From midsummer, warm dry conditions persisted through until harvest yielding fully ripe, concentrated fruit in impeccable condition.

THE VINEYARD Two Terraces Vineyard in Maraekakaho district of Hawke's Bay.

Elevation 105 metres

Aspect Flat River Terraces

Soil Deep red gravels

Year Planted 2016

Clone/Rootstock 65% 509, 35% Mass Selection

Viticulture 3030 vines/ha, Cane pruned, vertically shoot positioned.

THE HARVEST Hand Picked on the 3rd and 10th of March

Average Brix 22.7 brix

Yield 9 tonnes/ha or 60HL/ha

IN THE WINERY

Fermentation 100% whole bunch fermented; hand plunged. Total time on

skins 3 weeks.

Post Ferment Basket pressed to a combination of concrete egg and used

French Oak puncheons. Left on yeast lees. Spring malolactic

ferment.

Maturation 9 months in 50% Cast Stone concrete egg, 50% in used French

Oak puncheons.

Finishing No fining, coarse pad filtration, bottled on site.

Note Our wines are not cold or heat stabilised, and therefore may

form harmless sediment in bottle.



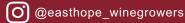
THE WINE

Tasting Note: Our boldest Gamay yet. The dark colour hints at the concentration resulting from a superb vintage. Aromas of plum, tar, rose and spice bound. On the palate uncommon power and structure frame abundant fruit, leading to a long finish.

ANALYSIS	CELLARING
Alc. 13%	Now, or bottle mature for up to 10 years.
pH. 3.74	
TA. 5.1g/L	
R/S <1g/L	

EASTHOPE FAMILY WINEGROWERS

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Easthope Family Winegrowers

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