

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 mid-summer, 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

Alc. 13%
pH. 3.74
TA. 5.1g/L
R/S <1g/L

CELLARING

Now, or bottle mature for up to 10 years.

EASTHOPE FAMILY WINEGROWERS

PO BOX 7424
Taradale 4141
Napier, New Zealand

www.easthope.co.nz

 @easthope_winegrowers

 Easthope Family Winegrowers

SALES ENQUIRIES:

Emma Easthope
NZ: +64 27 566 4759
emma@easthope.co.nz