Casthope FAMILY WIN WINEGROWERS

## 2020

# 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.

| ot positioned |
|---------------|
|               |

# THE HARVESTHand Picked on the 21st MarchAverage Brix23.1 brixYield6 tonnes/ha or 42HL/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<br>French Oak puncheons. Left on yeast lees. Spring malolactic<br>ferment. |
| Maturation   | 9 months in 50% Cast Stone concrete egg, 50% in used French<br>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: This wine has great purity and focus. Iridescent in the glass and thrilling on the palate. Floral elements combine with intense berry fruit, mouth watering acidity and mineral-like line of savoury tannin.

| ANALYSIS   | с        |
|------------|----------|
| Alc. 13%   | N        |
| рН. 3.80   | b.<br>fc |
| TA. 5.3g/L | ye       |
| R/S <1g/L  |          |

#### CELLARING

Now, or bottle mature for up to 7 years.

EASTHOPE FAMILY WINEGROWERS

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