LYONS WILL

EST. 1996

2021 GAMAY

Technical Notes

Appellation: Macedon Ranges
Varietals: Gamay Noir
Clones: BWG19 (100%)
Harvested: April 2021
Bottled: March 2022
Alc/Vol (%): 13.1

pH: 3.35
TA (g/L): 6.8
Cellaring: Drink now, but up to 5+ years.
Cases: 160

Vinification

Minimal intervention in the vineyard and 100% hand picked.
Bunch sorted, with two thirds whole bunch, and one third destemmed.
Wild fermentation in open vats, four weeks on skins.
Pressed at dryness to old French barriques for 11 months maturation.
Unfined, unfiltered, vegan.

Tasting Notes

Nose: Mulberries and red cherries at the foreground. As the nose develops a spiciness of nutmeg and clove begin to show.
Palate: Red cherries, verging on morello, with a jube-like brightness. Some veraciousness. A well structured wine with smooth, velvety tannins. A lovely interplay between acid and tannin.

Season

We were fortunate to get the vintage we were hoping for, and despite a wet spring and summer the 2021 Macedon Ranges vintage ended picture perfect. Overall the 2021 season was a little cooler than average, and harvest was delayed as such, but some late warmth through March and April helped the vines to concentrate sugars, while maintaining acid. The wet season was challenging from a disease pressure point of view, but the work that we have done in the vineyard over the past few years to open the canopy has paid us back and we harvested clean and flavourful fruit.

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