

EKIN Wine Co.

2025 Adelaide Hills Gamay

Region: Woodside, Adelaide Hills, South Australia

Colour: Bright red with vibrant purple hue

Aroma: Lifted floral, raspberry & blueberry fruit

Palate: Vibrant, crunchy fruit flavours in a fleshy, textured palate with a crisp, refreshing finish

VITICULTURE

Variety: Gamay

Clone: BGW19 and 222

Vine Density: 3175 vines per hectare

Elevation: 360m

Vine Age: 7 years

Soil Type: Rich dark loam, over yellow/ orange clay

Irrigation: Daily monitored drip irrigation

Harvesting: A combination of handpicked and machine harvested fruit.

WINEMAKING

Hand picked fruit from 2 vineyards. 25% whole bunches, 75% destemmed only (whole berries). Spontaneous (wild) fermentation in small open fermenters. Hand plunged & pumped over to wet cap, pressed to French oak post fermentation (1,3 & 4 year old oak), mlf in barrel. Racked and bottled after 10 months in oak.

FOOD MATCHES

Charcuterie boards including prosciutto, salami, pate, Brie and Gruyere

Duck Rillettes with radicchio salad

Roast Pork with roast vegetables and mushroom gravy

Alc / Vol 13.5% - pH 3.36 - TA 6.28 - Picked 24/02/2025. VEGAN FRIENDLY - Cellar until 2030

