



WINERY: SEE SAW WINE

Vignerons Pip and Justin Jarrett have been growing grapes in the cool climate of Orange, NSW Australia for almost 30 years. Their philosophy: to create balance and harmony through sustainable farming practices.

A balanced ecosystem in the vineyard is reflected in the wines. It is a process requiring vision, patience, perseverance and an unerring work ethic. There is also, of course, the equilibrium of life and a quiet glass of wine after a busy day.



WINE: SEE SAW GAMAY

VINTAGE: 2022

GRAPE: GAMAY

ALC VOL: 11.8%

REGION/ SUB REGION: ORANGE, NEW SOUTH WALES, AUSTRALIA

VINEYARD: BALMORAL VINEYARD

SOIL TYPE: DEEP RED CLAY LOAM AND BROWN FERRESOL

VINE AGE: 25 YEAR OLD VINES WITH A 3 YEAR OLD GRAFTING

IRRIGATION: YES

TRELLIS: VSP (CANE)

ALTITUDE: 900 METERS

ASPECT: NORTH EAST FACING

CLONES: 222

FERMENTATION: HARVESTED IN APRIL LAND COLD SOAKED THIS WINE WAS

FERMENTED IN OPEN-TOP VESSELS ON SKINS FOR 10 DAYS.

HAND PLUNGED ONCE PER DAY

TIME ON SKINS: 10 DAYS

FINISHING: UNFINED, UNFILTERED

VESSEL: STAINLESS STEEL

SULFUR LEVEL: 25.1MG PER LITER

Winemaker tasting notes

LIGHT-BODIED WITH LIVELY ACIDITY. RHUBARB, RASPBERRIES, AND MULBERRIES ALL PLAY ON THE PALATE. COULD BE SERVED SLIGHTLY CHILLED IF YOU WISH!

GAMAY IS BEST SERVED WITH PIZZA, CHARCUTERIE, PATE AND GRILLED RED MEATS.

@WHANAUIIMPORTS • WWW.WHANAUIIMPORTS.COM