

AMOISE CHILLED GAMAY NOIR 2023



\$34.99

Product Code:	6252	Closure:
Country:	New Zealand	Unit:
Region:	Hawkes Bay	Volume:
Style:	Red	Alcohol:
Variety:	Gamay	Grape:
		Natural:

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Cork

Each

750ml

11.5%

100% Gamay

Certified Organic

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TASTING NOTES

Winery notes (2023 Vintage)

"Par Hasard. A French term meaning by chance or a happy coincidence."

This Gamay Noir was my first pick from the Two Terraces vineyard in the Mangatahi Terraces, Hawke's Bay. Ian and Linda Quinn are conscientious and detail oriented growers with the quality of their grapes being exceptional. This pick of Gamay was two weeks earlier than the 509 clone, the other component of my Amphora Gamay Noir.

After a carbonic maceration, where there is no crushing of the grapes and fermentation occurs within the berries, the wine was pressed to tank and was a beautiful garnet colour. The following day I opened the valve of the tank and much to my surprise a pink hibiscus coloured wine came flowing out! Totally unexpected, and at first I was panicked, but as I tasted the wine I enjoyed the complexity of flavours: red currants, strawberries and pomegranate with a textural finish. So hence was born the Amoise chilled Gamay.

This wine is perfect for summer, I definitely recommend to drink cold or lightly chilled. Also a great food wine! Spicy foods, charcuterie, fish, grilled veggies and cheese. At 11.5% it is your ultimate picnic wine.

No additions at any stage, including sulphur. The wine is unfiltered and unfined. The grapes are certified organic and my rows have been farmed biodynamically since 2020."



CONTACT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

VISIT VINO FINO

188 Durham St South, Christchurch

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