2026 yarra valley gamay

GI
Yarra Valley, Victoria

VINEYARD
Our Gamay brings together three clones from two distinct Yarra Valley vineyards. BGW19 is sourced from Lightfall Vineyard, a west-facing site with yellow clay loam soils near Healesville. Clones 222 and RVC12 come from Rising Vineyard in St Andrews, within the Nillumbik Shire, where the vines were planted in 2021 at 250m elevation.

SEASON
The 2026 Yarra Valley vintage was late and extended, following a cool, variable spring and slower-than-usual vine development. Late-season rainfall and humidity increased disease pressure and made picking decisions critical, but the long ripening period supported good flavour development while retaining natural acidity. Overall, quality was strong, particularly for Pinot Noir and Chardonnay, with wines showing freshness, aromatic detail, fine structure and elegance rather than overt ripeness or power.

WINEMAKING
Hand-picked on 11 March 2026. The fruit was divided into separate ferments, with approximately 80% fermented as whole bunches and 20% destemmed. Each ferment was inoculated and fermented in small open top pots before pressing and maturation in seasoned puncheons. The components were blended after approximately six months in barrel and racked in September. Unfined and bottled in early October 2026.

NOSE
Bright red currant and wild raspberry meet bramble, with hints of Sarsparilla and amaro-like herbs adding complexity.

PALATE
Juicy blood plum, Morello cherry and red berries, with savoury notes of graphite and iron. Light to medium-bodied, with fine, chalky tannins and a fresh, moreish finish.

FOOD PAIRING
Charred lamb, sumac, pomegranate & smoked yoghurt.

ANALYSIS
Alc: 13% pH: 3 .66 TA: 5.24