

# A | S | H | T | O | N | H | I | L | L | S | V | I | N | E | Y | A | R | D



*“The one Grand Cru of the state.” – James Halliday*



## 2025 ASHTON HILLS GAMAY

Gamay is regarded as one of the lightest-bodied red grape varieties, famous for its expressive flavours and minimal tannin. When a small parcel from Woodside in the Adelaide Hills was offered to Ashton Hills, we couldn't resist the opportunity.

### GROWING SEASON

The 2025 vintage was one of the earliest on record across Australia, and the Adelaide Hills was no exception. A warm tail end to winter promoted an early budburst and the continuing warm and dry weather meant that most of the fruit reached ripeness around two weeks earlier than usual. The Gamay was hand harvested on the 19th of February from Woodside in the Adelaide Hills.

### BOUQUET

Wild strawberry and blackberry mix with rosewater, red pastille and black tea. A touch of white peppercorn and spice sit in the background.

### PALATE

The fresh and vibrant palate is layered with raspberry and cranberry notes while darker, earthy characters add an underlying complexity. The crunchy acid profile drives the wine across the palate and finishes with a lick of fine, dusty tannins.

### FOOD MATCH

Charred Greek Lamb with fresh tomato, feta and basil salad.

### VINIFICATION

The 2025 Gamay was fermented using indigenous yeasts and 25% whole bunches. A small portion was also fermented using the carbonic maceration technique to increase the aromatic, perfumed nose. The wine was basket pressed and aged in a mix of seasoned French oak and stainless-steel tank for eight months to preserve the fresh vibrant palate.

### CELLARING

Drink now or cellar for up to five years for further complexity.

### TECHNICAL DETAILS

ALC 13.0%

Enjoy,

Liam Van Pelt  
Winemaker