



## 2017 Redfoot Vineyard Gamay Noir

Appellation: VQA Lincoln Lakeshore

From the red clay rich Redfoot Vineyard. Conventional viticultural practices and hand-harvested.

**Production**

5,000 Bottles

**Cellaring Potential**

Drink now to 2021

**Winemaker's Comments**

The well-established vines and red clay soil of our Redfoot Vineyard have created quite a compelling wine. The captivating bright ruby colour continues to charm, with enriched peppery aromas accompanied by ripe red cherries and warm baking spices. On the palate the mouthfeel is light and juicy, with bright plum and a lingering finish of baking spices and savoury smoke,

**Food Pairings**

This Gamay Noir is a testament to this varietal as it is easy to pair with food! A beautiful combination would be with Spanokopita, or dishes with lighter meats, such as Dijon glazed salmon with capers.



**TAWSE WINERY**

### TECHNICAL NOTES

HARVEST DATE	Oct 14, '17
ALCOHOL LEVEL	13.0%
BRIX AT HARVEST	22.0
PH	3.53
TOTAL ACIDITY	6.45
RESIDUAL SUGAR	0 g/l