

Vinum *Gamay Noir 2025*



Gamay Noir is a varietal we hold in the highest esteem. Indeed, this bottling comes predominantly from the first plantings of Gamay in South Africa in over 20 years, a site we have established on the Polkadraai hills in Stellenbosch. This vineyard will also serve as the mother block for quality cuttings going forward, cuttings from which we have used for our new vineyard sites on the Helderberg and on our organic Elgin Estate. There are less than 10 hectares of Gamay currently planted in the Cape, the majority of which are managed or owned by us.

IN THE VINEYARD

The fruit for this wine comes from south-east facing and on the Polkadraai hills. The vines are planted in pure, crunchy granite soils, and benefit greatly from the cooling South-Easter Ocean breezes in the summer. Cold and wet winter conditions ensured effective accumulation of cold units. Budding was very even, with strong winds during flowering. Harvest was slightly earlier, and the grape quality was exceptional.

IN THE CELLAR

The grapes were harvested by hand in the early morning and, once at the cellar, were manually sorted to ensure only the best bunches were selected, then destemmed, but not crushed. The whole berries were transferred to a 7000L oak fermenter for carbonic maceration, using wild yeast only. This technique lifts the fruit and creates intensity, while remaining fresh and sprightly. We employed very light extraction, with the focus on creating a lithe, supple texture. This complements the expressive fruit profile, while retaining depth and persistence. After the whole berry fermentation, the pomace was pressed in our basket press. The wine was then transferred to 300L French oak barrels for malolactic fermentation and maturation. Barrel maturation lasted 10 months and no new oak was used, true to our philosophy to always allow the wine to exhibit freshness, while adding texture and complexity.

A NOTE FROM THE WINEMAKER

Bright aromas of fresh bramble, raspberry, sour cherry, and dark plum intertwine with subtle violet undertones and delicate hints of cinnamon spice on the nose, leading into a medium-bodied, texturally juicy palate that culminates in a balanced, rewarding finish.

Variety: Gamay Noir

Appellation: Stellenbosch

Analysis:

Alcohol:	13 % vol	Total Acidity:	6.5 g/l
pH:	3.37	Residual Sugar:	2.1 g/l

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