

Bass River – 2024 Gamay North Side Block



Style

A great crop from the North Side Gamay block during a particularly warm year when compared to 2023. The Gamay in this block is developing its own character as the vines continue to embed their position at Bass River. A ruby-red with vivid purple hues, showcasing its youthful vibrancy. Highly aromatic and expressive, offering an enticing bouquet of fresh red berries, raspberries, wild ripe strawberries, and cherries. Floral hints of violets with subtle spice notes of white pepper and cinnamon, while a delicate mineral undertone adds finesse.

On that palate, this wine is bursting with vibrant red fruit flavours such as cranberry, pomegranate, and red currant. The mid-palate is silky and rounded, with a refreshing acidity that gives the wine an energetic lift. Eearthiness and fine-grained tannins provide structure, while subtle notes of crushed herbs add depth.

Source

From North Side Block - low yielding fruit soils comprise fine sand loams over cemented coffee rock. Vines planted 3,500 plants per hectare. Cane pruned and summer pruned to achieve crop loads of 5.0–6.0 t/Ha.

Grapes

100% Gamay – Selection of two (2) clones, including RVC12 and BGW19

Vinification

Grapes were hand-picked on 8 March 2024. Warm and constant growing season. Small, concentrated berries, with textural skins resulted in modifying vinification techniques for this vintage. This involved crushing whole bunches at the bottom of the fermenter followed by whole bunches over the top. Natural primary fermentation, the berries had 22 days skin contact then pressed into seasoned oak for natural malo-lactic fermentations. On completion of malo-lactic fermentation, the wines where sulphured in place, and matured on fine lees until blending. Only topping was conducted during this period.

Ageing

Ten months in seasoned French forest barriques in our underground cellar. Blended and bottled on 19 December 2024, no fining.

Produced by Bass River - Gippsland

Bass River Vision: Estate Grown and Produced

Styles: Bass River specialise in grape varieties suited the cooler climate of Gippsland: Pinot Noir, Merlot Gamay, Chardonnay, Riesling,