



RADFORD DALE THIRST GAMAY 2018



Thirst Gamay is a refreshing, lower alcohol, naturally-made wine, with minimal intervention. We have not stripped it of any natural components, and it is not fined. Why?

Thirst is a live rock concert rather than a manufactured, boyband studio album. Our aim is to express its environment, the varietal and the vintage, in the most natural way. Our simple logic is, the less you manipulate the wine, the better it is, and we therefore capture its integrity, energy and individuality.

Only around 8 hectares of Gamay are currently planted in South Africa and this vineyard is situated in Stellenbosch on a South East-facing slope.

Low, single wire trellising and the sprawling growth of the variety mean that grapes are carried within the canopy, which shelters the thin-skinned bunches from too much direct sunlight, thus conserving natural acidity and freshness. This vineyard is 22 years old so it's yields are small, as can be expected from a vineyard of this age. We picked early but with optimum ripeness. In the cellar, whole bunch carbonic maceration methods were used during the fermentation, then the grapes were basket pressed resulting in a wonderfully perfumed fruit expression. No oak used at all.

This rare Gamay is lean and light but by no means simple. The palate displays supple tannins that provide texture, expressive red fruits on the nose and palate, herbaceous tomato-leaf and a fantastic length. Utterly smashable and the perfect Summer red.

The technical bits

W.O. Stellenbosch

Alcohol: 11.5%

PH: 3.54

Total Acidity: 5.6g/l

Residual sugar: 2.0g/l



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