

haywire

GAMAY ROSÉ 2022

Haywire was established in 2009, with the first tiny crop harvested at Switchback Organic Vineyard, starting life as a virtual brand. Today, Haywire has grown into its own as an anchor attraction in Summerland, BC, unveiling a bold new label and a relaxing new visitor lounge spring 2023. Haywire celebrates the Okanagan's exceptional terroir, embracing a "less is more" style, utilizing state-of-the-art concrete tanks and a gentle winemaking hand.

WINEMAKING

100% Gamay was whole cluster pressed to concrete, foudre and stainless steel vessels for natural fermentation then aged in tank for seven months to build palate weight. The results are a rosé with delicate colour and complexity. Bright, lifted raspberry and strawberry flavours with a creamy mouthfeel. A food wine with mouth-watering acidity that pairs well with pad thai or spicy Asian dishes.

WINEMAKERS

Matt Dumayne and Kat D'Costa

Brix 23 | pH 3.26 | TA 6.1 | RS 4.6 | Alc 12.5%

