

GLEN GARVALD

BY LEVANTINE HILL

2018 GLEN GARVALD MUSCADELLE



Vintage	2018
Varietal blend	100% Muscadelle
Harvest date	17 th March 2018
Bottling date	19 th August 2019
Oak treatment	Barrel-fermented and aged in 100% French oak 225-litre barriques (0% new) for 16 months.
Alcohol content	12.5%
Residual sugar	<1.0 g/litre
Preservative	Sulphur dioxide (220)
Aging potential	8+ years
Winemaking	Sourced from our Estate single block (3 rows only) of Muscadelle (32HT clone) which supplies a small but essential component of our Mélange Traditionnel Blanc blend. All fruit was hand-picked and hand-sorted then sealed in an open fermenter as whole bunches to undergo partial carbonic maceration. Enzymatic intra-berry fermentation commenced after 3 days. After 7 days in this CO ₂ -saturated environment, the whole bunches were pressed to release the juice which was then transferred to barrel to complete fermentation via natural yeasts. Post fermentation, half of the volume was encouraged to complete 100% malolactic fermentation. The wine was rested on lees (without stirring) for 16 months prior to preparation for bottling.
Winemaker's notes	<p>Although most commonly utilised as a high-impact aromatically intense small volume component of Bordeaux blends to complement the higher proportions of Sauvignon Blanc and Semillon, our commitment to explore the possibilities and potentials for future sustainability of all of our planted varieties gave us the impetus to vinify, mature and bottle Muscadelle as a stand-alone wine. Due to its signature heady perfume, the decision was made to enhance its key varietal notes by partial carbonic maceration. This also resulted in the extraction of soft tactile tannins and light golden colour.</p> <p>Subtle evolving varietal aromas of musk, ginger snap biscuit, dates, nashi pear and melaleuca flower team with underlying savoury elements of dusty oak, mace, sage butter and balsam. The soft, viscous and spreading palate pulls flavours along deep to the resonant finish with richness, roundness and suppleness all tethered by a building block of fine acidity and slow spreading tannin. A perfect accompaniment to often difficult to match Asian and spicy dishes, prosciutto-wrapped roast chicken and cooked-curd hard cheeses.</p>