

GLEN GARVALD

BY LEVANTINE HILL

2019 GLEN GARVALD MARSANNE ROUSSANNE



Vintage	2019
Varietal blend	80% Marsanne, 20% Roussanne
Harvest dates	28 th February (Marsanne), 6 th March (Roussanne)
Bottling date	3 rd October 2019
Oak treatment	Aged in 100% French oak, predominantly 320-litre 'cigars' from the Cavin cooperage (22.5% new) for 6.5 months.
Alcohol content	13.5%
Residual sugar	<1.0 g/litre
Preservative	Sulphur dioxide (220)
Aging potential	10+ years
Winemaking	Sourced from our Estate single adjacent blocks of Marsanne (Yalumba 1 clone) and Roussanne (HT Vassel clone). All fruit was hand-picked and hand-sorted then crushed direct to press. Crushing immediately prior to pressing 'roughed-up' the stalks for added complexity and palate detail. The cloudy juice was racked direct to barrel for natural spontaneous fermentation. Post barrel fermentation, the wines were rested on lees until blending just prior to preparation for bottling. Roughly one-third of the volume was encouraged to complete 100% malolactic fermentation.

Winemaker's notes

This inaugural Glen Garvald Marsanne Roussanne release represents the realisation of a 13-year long process of development from inspiration to ideation to actualization of a dream triggered by our winemaker working the 2006 vintage at the incomparable Domaine Jean-Louis Chave in the Hermitage appellation of France's northern Rhône Valley. This family-owned and operated domaine has been producing blends of superlative and ethereal expression; with the highest regard from these perfectly matched varieties for centuries. Our single blocks of these varieties were planted in 2015 and delivered their first crop for the 2019 vintage.

Unfurling aromas of ginger, makrut lime leaf, vanilla custard, flint and fennel seed introduce the rich and viscous palate which has its length and persistence aided by the inherent subliminal bitterness of the Marsanne skins and tactile phenolics. Roussanne works as the perfect foil, harnessing and focusing the power of the Marsanne, adding definition across the palate and accentuates the finish. Flavour resounds and reverberates as a result.