

2020 GIFN GARVAID ROSF

Vintage

2020

Varietal blend

65% Grenache, 24% Pinot Noir; 7% Carignan; 4% Shiraz

Harvest dates

13th March (Pinot Noir) and 22nd April (Grenache, Carignan and Shiraz)

Bottling date

27th October 2020

Oak treatment

Fermented and aged in a single 500-litre old French oak puncheon for 5.5

months.

Alcohol content

13.0%

Residual sugar

<1.0 g/litre

Preservative

Sulphur dioxide (220)

Aging potential

3+ years

Winemaking

Sourced predominantly from our Estate 2015 plantings, all fruit was handpicked, hand-sorted then destemmed or crushed. Juice for this wine was drawn as saignée (juice run-off) from each of the component varieties. Racked to a

single old puncheon for natural fermentation and maturation on lees.

Winemaker's

notes

This wine takes its stylistic and varietal cues from the intense, dry and savoury styles of France's Southern Rhône Valley where Grenache Noir is overwhelmingly the main variety utilized in rosé and red wine production. This 2020 vintage Glen Garvald Rosé represents our inaugural foray into tapping into the potential of Grenache and its sun-loving Mediterranean stablemates as stand-alone varieties and malleable blends as future mainstays of the Yarra Valley. Featuring beguiling aromas of orange zest, ginger, musk, granite, alfalfa, charcuterie and crème anglaise, the palate follows with pronounced vibrant flavours of blood orange, fennel and spice. Overall the colour is vibrant, the aroma bold and enticing, the palate draws long, juicy and textural indicating a very promising long game for this style and blend in our Valley.

This wine is suitable for vegans.

