

# GLEN GARVALD

BY LEVANTINE HILL

## 2019 GLEN GARVALD MERLBEC



Vintage	2019
Varietal blend	77% Merlot, 23% Malbec
Harvest date	14 <sup>th</sup> and 19 <sup>th</sup> March (Merlot); 22 <sup>nd</sup> March (Malbec)
Bottling date	14 <sup>th</sup> February 2020
Oak treatment	Aged in 100% French oak 225-litre barriques (0% new) for 7 months. Blended to stainless steel for 3 months further integration pre-bottling.
Alcohol content	12.5%
Residual sugar	<1.0 g/litre
Preservative	Sulphur dioxide (220)
Aging potential	8+ years
Winemaking	Sourced from our Estate single blocks of Merlot (Block 10 D3V14 clone) and Malbec (Block 7 CW14 clone). All fruit was hand-picked and hand-sorted. Merlot was crushed and tipped direct to open fermenters. Malbec was destemmed with whole berries being retained in order to enhance primary fruit characters and vibrancy. Both varieties were fermented separately. Cuvaision length varied from 14 to 22 days on skins. Ferments either foot-plunged or turned-over a maximum of once per day. Post-press, each batch was aged separately in neutral French oak barriques for 7 months prior to blending to stainless steel to integrate prior to bottling.
Winemaker's notes	<p>Made in the current Valley vogue-ish 'Light Dry Red' style, this rare fusion of Merlot and Malbec as a stand-alone wine delivers intense varietal fruit fragrance with line and poise captured in a medium-bodied framework.</p> <p>The steady hand of the Merlot forms the basis of a plush and plump mid-palate fruit weight while the bright and effusive Malbec contributes lifted floral top notes in concert with blueberry-like tartness and palate defining tannins which overall defy its 'low octane' body.</p> <p>Juicy red fruits, fine acidity and tannin. As a style, it has been designed to deliver immediacy and impact for immediate enjoyment however the provenance of the vineyard suggests that it should also deliver the rewards of patient cellaring.</p> <p>This wine is suitable for vegans.</p>