

GLEN GARVALD

BY LEVANTINE HILL

2019 GLEN GARVALD SHIRAZ MARSANNE



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| Vintage | 2019 |
| Varietal blend | 99% Shiraz, 1% Marsanne |
| Harvest date | 6 th March 2019 |
| Bottling date | 14 th February 2020 |
| Oak treatment | Aged in 100% French oak, predominantly 300-litre hogsheads from the Ermitage, Saint Martin and Taransaud cooperages (22.5% new) for 10 months. |
| Alcohol content | 13.0% |
| Residual sugar | <1.0 g/litre |
| Preservative | Sulphur dioxide (220) |
| Aging potential | 8+ years |
| Winemaking | Sourced from our Estate 2015 plantings of E-I 470, Yalumba 2 and 1654 clones of Shiraz, hand-picked and hand-sorted. Intact berries were destemmed and tipped directly to vat. Marsanne (Yalumba 1 clone) from the adjoining block was picked and pressed for its own wine. The pressed skins were collected and incorporated into the single vat of Shiraz to co-ferment. Natural fermentation initiated prior to inoculation with Rhône 2323 yeast. Cuvaision length was 2 weeks on skins, hand or foot-plunged a maximum of once per day. |
| Winemaker's notes | This wine takes its cue from our winemaker's enormously formative vintage experience at the legendary Domaine Jean-Louis Chave in the Hermitage appellation of France's northern Rhône Valley. This domaine is almost inarguably the greatest producer of, and tend the most superlative plots of, Syrah in the world. Historically in this appellation, Syrah (Shiraz) has been randomly yet strategically interplanted with the white grape varieties Marsanne and Roussanne. This practice acts to create the <i>true</i> 'field blend' where the interplanted different grape varieties are actually integrated within the same block of grapes and then harvested at the same time to create one wine ie not picked separately and blended later. Our 2019 Glen Garvald Shiraz Marsanne raps on this theme of co-fermentation and integration by incorporating Marsanne skins from the adjacent block into the Shiraz. The resultant wine shows the influence that even a tiny percent inclusion of a simpatico compatible 'other' can bring to a wine. The colour is vibrant, the aroma pronounced and bold, the palate weighty yet medium-bodied, fleshy, spicy and long. |

This wine is suitable for vegans.