

GLEN GARVALD

BY LEVANTINE HILL

2019 GLEN GARVALD ORNELIAS



Varietal blend	64% Cabernet Sauvignon; 21% Sangiovese; 8% Merlot; 7% Cabernet Franc
Harvest date(s)	7 March: Cabernet Franc; 19 March: Merlot; 20 March: Cabernet Sauvignon; 4 April: Sangiovese
Bottling date	27 October 2020
Oak treatment	100% French Oak (15% new). Mix of 1,000-litre foudre and 300-litre hogsheads
Alcohol content	13.0% v/v
Analysis	3.64 pH 5.6g/L TA
Preservative	Sulphur dioxide (Preservative 220)
Production volume	150 dozen
Aging potential	10+ years
Winemaking	Fruit was hand-picked, hand-sorted then crushed and tipped directly to small open fermenters. A select portion of the Cabernet Sauvignon was co-fermented with the Sangiovese in a 750kg custom Italian-made oak open vat. All other components were fermented and aged as separate components. Ferments were handled sparingly for gentle extraction of colour and tannin. Fermentation temperatures were encouraged to peak at 32°C. The co-fermented vat of Cabernet Sauvignon and Sangiovese was covered and held on skins at c. 28°C for 2 weeks to promote extraction and polymerisation of tannins.
Winemaker's notes	Conceived as our homage to the pioneering game-changing 'Super Tuscan' Vino da Tavola blends of Firenze (specifically Marchesi Antinori's 'Solaia' from their Tenuta Tignanello) and Bolgheri in western central Italy. This blend of intensely-fruited traditional Bordelaise grape varieties and the earthy asperity of Sangiovese takes strengths from each of its requisite components to make a wine of regal rusticity that treads a path a little less travelled.

A cornucopia of earthy delights abound in the aroma underpinned by an uncommon and intriguing earthiness. A mélange of red and black wild fruits, currants, plums and cherry cola are underpinned by savoury notes of nutmeg, olive tapenade, maquis and charred capretto weaving amongst the fruit characters and a top note shout-out of leafiness. Its dense yet refined sanguineous palate is replete with juicy flavours of mulberry, blood orange, Amaretto, Szechuan pepper, black tea and cocoa powder. The all-singing all-dancing palate runs deep, reverberating with char, dark fruits and a subtle acid line enhanced by a slow build of graphitic tannins and subtle Cynar-esque bitterness. This wine is suitable for vegans.