

# GLEN GARVALD

## 2021 GLEN GARVALD PINOT NOIR



Vintage	2021
Varietal blend	100% Pinot Noir
Harvest date(s)	20, 22 and 24 February 2021
Bottling date	23 November 2021
Oak treatment	Aged in 100% French oak, predominantly 300-litre hogsheads from the Mercurey, Saint Martin, Cavin, François Freres and Ermitage cooperages for 7.5 months
Alcohol content	12.5% v/v
Analysis	3.75 pH 5.8g/L TA
Preservative	Sulphur dioxide (Preservative 220)
Production vol	305 dozen
Aging potential	10+ years
Winemaking	Sourced from our Estate north-facing single block of D2V5 clone Pinot Noir, planted in 1994. All fruit hand-picked and hand-sorted. Three small open vats were filled, one with 100% destemmed berries, the second with destemmed berries and stalks, the third as crushed fruit with added stalks. Fermentation commenced naturally prior to introduction of a varietally-specific yeast strain. Batches were fermented on skins for 17-22 days prior to pressing and racking to barrel.
Winemaker's notes	<p>This block of D2V5 clone has long proven an integral component of our Estate Pinot Noir blend, consistently contributing a light touch of prettiness, perfume and poise to marry with the routinely more robust elements provided by our MV6 clonal blocks. As an extension of our explorations into the possibilities of future 'fits' for our vineyard plantings in the face of the steadily evolving and warming climate, we are also delving into the world of clonal variation in Pinot Noir. Trial and subsequent selection of suitable clones beyond the omnipresent and, so far, unsurpassed Yarra Valley 'workhorse' MV6 clone may well throw a lifeline in extending the ongoing viability of this noble variety on the Valley floor. As a first step in this process, we chose to feature the north facing D2V5 clone as a singular wine.</p> <p>This wine walks a tense line between savoury and sweet-fruited characters. It bears a brightness of colour with an intensity of varietal fruit. Aromas of black cherry and char, rose petals and baked clay abound, with darker elements of clove, nutmeg, coffee and damp earth. The palate features flavours of sarsaparilla, Aleppo pepper, and porcini mushroom powder. Miso and cocoa nib surf a subliminal stemmy note.</p> <p>Clonal particularity accentuated by a soft guiding hand in the winemaking delivers a promising steppingstone in a future represent for this clone in our closely entwined Yarra Valley floor climatic and clonal future. This wine is suitable for vegans.</p>