

# GLEN GARVALD

## 2022 GLEN GARVALD CHARDONNAY



Vintage	2022
Varietal blend	95% Chardonnay; 5% Grenache Blanc
Harvest date(s)	3 March: Bernard 95-clone Chardonnay; I10V5-clone Chardonnay; 7 April: Grenache Blanc.
Bottling date	30 August 2022
Oak treatment	100% French Oak. I10V5-clone Chardonnay was fermented and matured in a single Taransaud 3,500-litre oak vat and one new Damy 300-litre hogshead. Grenache Blanc was fermented in a concrete tulip tank.
Alcohol content	12.5% v/v
Analysis	3.49 pH    6.6g/L TA
Preservative	Sulphur dioxide (Preservative 220)
Production volume	415 dozen
Aging potential	10+ years
Winemaking	Fruit was hand-picked and hand-sorted prior to whole-bunch pressing. Cloudy juice was racked to oak and concrete vessels for fermentation via a mix of wild and inoculated yeast. Wines matured on lees deposits for 4 months with minimal stirring prior to blending.
Winemaker's notes	<p>This single-vineyard wine represents our first steps in exploring the clonal possibilities for extending and enhancing the future prospects for continued premium Chardonnay production on the Yarra Valley floor in a warming climate. Incorporating a lead from the historic practice of the warm region southern Rhône Valley whereby complementary companion varieties are blended together to provide further structure, harmony and complexity, we have incorporated a small percentage of Grenache Blanc in this first point of our learning curve. The wine walks a measured line between tension and weight, sinew and silk.</p> <p>Aromas of white nectarine, Makrut leaf, lime marmalade, nashi pear, jasmine bud, pyrethrum daisy, creamed macadamia and marzipan abound. The palate walks a fine line of tautness and relief, featuring grapefruit pith, lemon thyme, nougat and Artemesia, Weighted and moreish tactile phenolics help draw the palate to a long finish. This wine is suitable for vegans.</p>