

# GLEN GARVALD

## 2020 GLEN GARVALD MARSANNE LATE HARVEST 375ml



Vintage	2020
Varietal blend	100% Marsanne
Harvest date(s)	16 March 2020
Bottling date	18 January 2021
Oak treatment	Nil
Alcohol content	13.5% v/v
Preservative	Sulphur dioxide (Preservative 220)
Analysis	3.94 pH    6.5g/L TA
Residual Sugar	73.1 g/L
Production volume	102 dozen
Aging potential	10+ years
Winemaking	Fruit was hand-picked and hand-sorted prior to crushing of whole bunches and pressing. Juice was left chilled on grape solids for 10 days prior to racking for fermentation in stainless steel via a mix of wild and inoculated yeast. At desired balanced residual sugar level, the wine was chilled and sulphured to arrest the fermentation. The single batch was matured on lees deposit in tank for 8 months with occasional lees stirring prior to bottling.
Winemaker's notes	<p>This single-vineyard single-block dessert wine represents an exploration into hybridising the dessert wine styles based on <i>vins de paille</i> (straw wines) from Hermitage and the Cote de Jura and Vendange Tardive (Late Harvest) styles from Alsace in France. Grapes were left to linger and intensify on the vine to achieve high sugar levels and honeyed complexity. The wine walks a measured fine line between tension, generosity, and medium-sweet weight.</p> <p>It featured aromas of ginger snap, cardamon, cumquat, crème anglaise, fresh quince, pink peppercorn, and beeswax. The palate is defined, with a fine line of toast and mid-level sweetness. It travels down the palate with length, assisted by moreish tactile phenolics. It featured Seville orange, white chocolate, crème caramel and Campari flavours, with a very long finish and resonance of flavour. This wine is suitable for vegans.</p>