

# GLEN GARVALD

BY LEVANTINE HILL

## 2021 GLEN GARVALD MARSANNE ROUSSANNE



Vintage	2021
Varietal blend	79% Marsanne: 21% Roussanne
Harvest date(s)	20th and 22nd March (Marsanne) and 22nd March (Roussanne)
Bottling date	9th December 2021
Oak Treatment	Marsanne fermented and aged in a single concrete tulip plus French oak (15% new) along with the Roussanne, predominantly 500-litre puncheons for 8 months.
Alcohol content	13.0%
Analysis	<0.6 g/litre R.S.; 3.53 pH; 6.2 g/L TA
Preservative	Sulphur dioxide (220)
Aging potential	10+ years
Winemaking	Hand-picked from our 2015-planted Estate single blocks of Marsanne (Yalumba 1 clone) and Roussanne (HT Vassel clone). Grapes were crushed direct to press to 'rough-up' the stalks for added complexity and palate texture. Settled cloudy juice was racked direct to concrete tulip and barrel to initiate wild fermentation. Post barrel fermentation, the wines were rested on lees until blending just prior to preparation for bottling. Roughly 10% of the volume was encouraged to complete 100% malolactic fermentation.

### Winemaker's notes

This third Glen Garvald Marsanne Roussanne release builds upon the realisation of a 13-year long process of development from inspiration to ideation to actualization of a dream triggered by our winemaker working the 2006 vintage at the incomparable Domaine Jean-Louis Chave in the Hermitage appellation of France's northern Rhône Valley. This family-owned and operated domaine has been producing blends of superlative and ethereal expression and highest regard from these perfectly matched varieties for centuries.

Unfurling aromas of ginger, lychee, makrut lime leaf, vanilla custard, tarragon and orange blossom introduce the rich and viscous palate. The wine's length and persistence are enhanced by tactile phenolics and a subliminal bitterness contributed by the Marsanne skins. Roussanne works as the perfect foil, harnessing and focusing the power of the Marsanne, adding definition across the palate and accentuating the finish. Flavour resounds and reverberates as a result.

This wine may experience a couple of peaks throughout its maturation: an initial youthful vibrancy followed by a period of relative dormancy of indeterminate time. Its second rising will be the most definitive as it experiences a long, graceful and stable blooming into its twilight.

Best serving temperature: 8-12°C