

# GLEN GARVALD

BY LEVANTINE HILL

## 2023 GLEN GARVALD PINOT NOIR



Varietal blend	100% Pinot Noir
Harvest date(s)	16 <sup>th</sup> & 20 <sup>th</sup> February, 12 <sup>th</sup> April 2023
Bottling date	27 <sup>th</sup> September 2023
Oak treatment	Aged in 100% French oak, predominantly 300-litre hogsheads from the Mercurey, Saint Martin, Cavin, François Freres and Ermitage cooperages (0% new) for 7 months
Alcohol content	13.0% v/v
Analysis	3.74 pH      6.2g/L TA
Preservative	Sulphur dioxide (Preservative 220)
Production volume	400 dozen
Ageing potential	10+ years
Winemaking	Sourced from our Estate north-facing block of D2V5 & east-facing MV6 clone Pinot Noir, both planted in 1994. All fruit is hand-picked and hand-sorted. A combination of three small open vats, one with 100% destemmed berries, a 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

These select cooler-sited blocks have consistently been integral components in our Estate Pinot Noir blend, contributing prettiness, perfume and poise married with 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, we are delving into trials and subsequent selection of suitable clones from select sites beyond the omnipresent and, so far, unsurpassed Yarra Valley 'workhorse' MV6 clone. This approach may well be a lifeline for extending the ongoing viability of this noble variety on the valley floor, in the face of a steadily evolving and warming climate.

This wine walks a tense line between sweet-fruited and savoury characters. It bears a brightness of colour with an intensity of varietal fruit. Aromas: Black cherry and char, strawberry, myrtle leaf and terra cotta. Darker elements of bergamot, nutmeg, freshly ground coffee and damp earth.

Palate: Flavours of Damson plum, sarsaparilla, Szechuan pepper, shiitake broth, miso & cocoa nib surf a supporting stinky note. Clonal particularity accentuated by a gentle hand in winemaking delivers a promising stepping stone in a future represent for this clone in our closely entwined Yarra Valley floor climatic and clonal future.

This wine is suitable for vegans.