

GLEN GARVALD

BY LEVANTINE HILL

2021 GLEN GARVALD ORNELIAS



Vintage	2021
Varietal blend	81% Cabernet Sauvignon : 19% Sangiovese
Harvest date(s)	19th March: Cabernet Sauvignon; 8th April: Sangiovese
Bottling date	5th September 2022
Oak Treatment	100% French Oak (0% new). Mix of 500-litre puncheons and one 300-litre hogshead
Alcohol content	13.0% v/v
Analysis	<0.1 g/litre R.S.; 3.67 pH; 5.2 g/L TA
Preservative	Sulphur dioxide (Preservative 220)
Production Volume	200 dozen
Ageing potential	10+ years
Winemaking	The fruit was meticulously hand-picked, hand-sorted, and destemmed before being gently crushed and transferred directly into small open fermenters. A carefully selected portion of the Cabernet Sauvignon was co-fermented with Sangiovese in a custom 750kg Italian-made oak open vat. The fermentations were managed with a light touch to ensure a gentle extraction of colour and tannins, with temperatures allowed to peak at 32°C. The co-fermented batch of Cabernet Sauvignon and Sangiovese was then capped and left on skins at approximately 28°C for three weeks, enhancing tannin extraction and polymerization.
Winemaker's notes	Crafted as a tribute to the pioneering 'Super Tuscan' Vino da Tavola blends of Tuscany, particularly inspired by Marchesi Antinori's 'Solaia' from their Tenuta Tignanello estate and the Bolgheri region in western central Italy. This blend marries the intensely-fruited traditional Bordelaise grape variety with the earthy complexity of Sangiovese, drawing on the strengths of each to create a wine of noble rusticity that takes a slightly unconventional path. The aroma is anchored by a rare and captivating earthiness, complemented by a medley of red and black wild fruits, currants, plums, and sarsaparilla, all interwoven with savory hints of nutmeg, olive tapenade, maquis, and charred capretto, topped with a leafy note. The palate is dense yet elegant, bursting with juicy flavours of mulberry, blood orange, Amaretto, Szechuan pepper, black tea, and cocoa powder. The rich and expressive palate resonates with dark fruits, a delicate acid line, and a slow-building structure of graphitic tannins, finishing with a subtle Cynar-like bitterness. This wine is vegan-friendly.