

GLEN GARVALD

BY LEVANTINE HILL

2022 GLEN GARVALD PB RED BLEND No.1



Vintage	2022
Varietal blend	63% Shiraz; 16% Carignan; 11% Mourvèdre; 10% Grenache Noir
Harvest date(s)	15 March (E-I 470 & St. Peter's clone Shiraz); 14 April (Carignan, Mourvèdre & Grenache Noir)
Bottling date	1 February 2024
Oak Treatment	All varieties fermented in a mix of concrete quad & aged oak open vats. Matured post-ferment in a mix of concrete & aged French oak (0% new) for 20 months.
Alcohol content	13.0%
Analysis	<0.5 g/litre R.S.; 3.70 pH; 6.1 g/L TA
Preservative	Sulphur dioxide (Preservative 220)
Ageing potential	10+ years
Winemaking	Sourced from our Estate 2015, hand-picked and hand-sorted. Destemmed berries (with a small portion crushed) were tipped into a mix of concrete & oak open vats. After a period of ambient soak, natural fermentation initiated. Cuvaison lengths of 2-3 weeks on skins. Hand or foot-plunged a maximum of once per day.
Winemaker's notes	<p>The concept of blending complementary and compatible grape varieties to create a wine of amplified expression, structure, integration and balance, harnessing each components individual strengths to fashion a wine greater than the sum of its manifold components, has long held a fascination for us as wine producers. Taking its lead from the estimable blends of the southern Rhône Valley, we seek to find a vintage-specific synergy from a harmonious blend resulting in a wine expression beyond the range limit afforded to the singular grape varieties when bottled in isolation.</p> <p>Aroma: Blueberry, sloe berry, violets, Aleppo pepper, chervil, mace, granite, marzipan, garrigue, mandarin, royal jelly, orange blossom, apricot, fig tarte tatin, olive brine and flint abound.</p> <p>Palate: Damson plum, tamarind, red liquorice, mocha, flint lovage and bay leaf. Weighted and moreish tactile dusty tannins help draw the palate to a long finish.</p> <p>A true food and cheese lover's wine!</p>

This wine is vegan-friendly.