

# GLEN GARVALD

BY LEVANTINE HILL

## 2022 GLEN GARVALD PB WHITE BLEND No.2



Vintage	2022
Varietal blend	52% Semillon: 20% Sauvignon Blanc: 14% Muscadelle: 14% Sauvignon Gris
Harvest date(s)	5 <sup>th</sup> & 15 <sup>th</sup> March (Semillon); 16 <sup>th</sup> March (Sauvignon Blanc); 17 <sup>th</sup> March (Sauvignon Gris); 22 <sup>nd</sup> March (Muscadelle)
Bottling date	22 <sup>nd</sup> August 2023
Oak Treatment	Aged in 100% French oak (5% new) in a mix of 500-litre puncheons, 300-litre hogsheads & 225-litre barriques
Alcohol content	12.5%
Analysis	3.36 pH; 6.7 g/L TA
Preservative	Sulphur dioxide (Preservative 220)
Ageing potential	10+ years
Winemaking	Fruit was hand-picked, hand-sorted, and whole-bunch pressed. Each variety was pressed and fermented separately in small batch lots prior to ageing separately in oak. Volumes of Semillon and Sauvignon Blanc were fermented in concrete tulips for additional structure, savouriness, and complexity. Fermentation commenced naturally with varietally-suited commercial yeast types pitched in part-way through. A small number of barrels were encouraged to complete malolactic fermentation. All barrels aged on lees for 15 months prior to blending for bottling.
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 component's 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 white blends of Bordeaux, built around a base of Semillon, we seek to find a vintage-specific synergy from a harmonious blend, resulting in a wine expression beyond the limited range afforded to the singular grape varieties when bottled in isolation.</p> <p>Aroma: elderflower, green tea, chamomile, kiwifruit, and lemon zest with underlying savoury elements of flint and lovage.</p> <p>Palate: Restrained yet mouth-filling. Acidity, fruit weight and subtle phenolics drive the palate through to a lingering finish with flavours of pine-lime spice, tarragon, and crème fraiche.</p> <p>Innately food friendly.</p>

This wine is suitable for vegans.