

GLEN GARVALD

BY LEVANTINE HILL

2022 GLEN GARVALD GSM (Grenache Shiraz Mourvèdre)



Vintage	2022
Varietal blend	59% Grenache Noir, 29% Shiraz, 12% Mourvèdre
Harvest date(s)	15th March (Shiraz); 14th April (Grenache & Mourvèdre)
Bottling date	1st March 2023
Oak Treatment	Majority of Grenache fermented and aged in a single concrete vat. Syrah fermented & aged in old French oak vat. Remainder of Grenache plus Mourvèdre aged in French oak (overall blend 0% new), predominantly 500-litre puncheons, for 9 months.
Alcohol content	13.0%
Analysis	<0.5 g/litre R.S.; 3.65 pH; 5.8 g/L TA
Preservative	Sulphur dioxide (220)
Ageing potential	10+ years
Winemaking	Hand-picked from our 2015-planted Estate vineyard blocks of Grenache Noir (PDFS clone), Shiraz (Entav-Inra 470 clone) and Mourvèdre (BVOMI clone). 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 3 weeks on skins. Hand or foot-plunged a maximum of once per day.
Winemaker's notes	<p>Glen Garvald GSM takes its cue from the long-standing convention of creating a vinous symphony via blending multiple complementary grape varieties synonymous with France's southern Rhône Valley. Built around Grenache Noir as the corner stone, other historically compatible building-block varieties are added to the mix based on their intrinsic strengths and contributions to the greater sum of the parts. Our third release of this time-honoured assemblage of sympatico varieties dips its lid to and raps on the themes of harmony, balance, integration and combined strengths.</p> <p>Nose: Blueberry, blood orange, clove, cinnamon quill, Earl Grey tea, chinotto, pink peppercorn, almond meal, flint, all-spice and baked earth.</p> <p>Palate: Cherry ripe, barberries, sumac, pomegranate, rosewater and coconut dark chocolate. Fleshy, juicy, vibrant and spice-laden. Youthful fine tannins and resounding finish. Suitable for vegans</p>