

GLEN GARVALD

BY LEVANTINE HILL

2023 GLEN GARVALD PB WHITE BLEND No.2



Vintage	2023
Varietal blend	70% Sauvignon Blanc: 15% Muscadelle: 8% Sauvignon Gris: 7% Semillon
Harvest date(s)	16 March (Semillon); 4 April (Sauvignon Blanc); 5 April (Muscadelle & Sauvignon Gris)
Bottling date	28 June 2024
Oak Treatment	Aged in 100% French oak (0% new) in a mix of 300-litre hogsheads & 225-litre barriques
Alcohol content	12.5%
Analysis	3.52 pH; 6.6 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. Sauvignon Blanc volume was fermented in a concrete tulip 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 components aged on lees for 13 months prior to blending for bottling.
Winemaker's notes	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. Aroma: fumé pungency, makrut lime, curry leaf, capers, sugar-snap pea, galangal with underlying savoury elements of matcha and flint. Palate: Restrained yet mouth-filling. Acidity, fruit weight and subtle phenolics drive the palate through to a lingering finish with flavours of key lime pie, sweet basil, tamarind and crème fraiche. This wine is suitable for vegans.