

GLEN GARVALD

BY LEVANTINE HILL

2022 GLEN GARVALD PB WHITE BLEND No.1



Vintage	2022
Varietal blend	47% Grenache Blanc: 46% Marsanne: 7% Roussanne
Harvest date(s)	17 th March (Marsanne); 22 nd March (Roussanne); 7 th April (Grenache Blanc)
Bottling date	4 th May 2023
Oak Treatment	Grenache Blanc fermented and aged in a mix of a single concrete tulip, aged French oak and stainless steel. 100% French Oak (12.5% new) for barrel fermentation and ageing sur lie on Marsanne and Roussanne
Alcohol content	12.5%
Analysis	<0.5 g/litre R.S.; 3.42 pH; 5.9 g/L TA
Preservative	Sulphur dioxide (Preservative 220)
Aging potential	10+ years
Winemaking	Fruit was hand-picked and hand-sorted then either whole-bunch pressed or crushed direct to press. Cloudy juice was racked to tank, concrete tulip or oak for fermentation via a succession of wild and inoculated yeast. A select volume was encouraged to complete 100% malolactic fermentation. Components/varieties were matured individually on lees deposits for c. 12 months with minimal stirring prior to blending.
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, built around a foundation of Grenache Blanc, 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>Aromas: ginger, nectarine, grapefruit pith, cumquat, orange blossom, crème anglaise, salted capers and petrichor. Palate: ruby grapefruit, garrigue, tarragon & flint. Weighted and moreish tactile phenolics help draw the palate to a long finish. A true food and cheese lover's wine!</p>