

GLEN GARVALD

2023 GLEN GARVALD CHARDONNAY



Varietal blend	95% Chardonnay ; 5% Grenache Blanc
Harvest date(s)	10 -27 March : Chardonnay, 21 April : Grenache Blanc
Bottling date	17 January 2024
Oak treatment	95% French Oak (10% new). Grenache Blanc fermented in a concrete tulip tank.
Alcohol content	12.5% v/v
Analysis	3.49 pH 6.6g/L TA
Preservative	Sulphur dioxide (Preservative 220)
Production volume	264 dozen
Aging potential	10+ years
Winemaking	Fruit was hand-picked & hand-sorted prior to whole-bunch pressing. Cloudy juice was racked to oak & concrete vessels for fermentation via a mix of wild & inoculated yeast. Wines matured on lees deposits for 4 months with minimal stirring prior to blending.
Winemaker's notes	<p>This single-vineyard wine represents our first steps in exploring the clonal possibilities for extending & enhancing the future prospects for continued premium Chardonnay production on the Yarra Valley floor in a warming climate. Incorporating a lead from the historic practice of the warm region southern Rhône Valley, whereby complementary companion varieties are blended together to provide further structure, harmony & complexity, we have incorporated a small percentage of Grenache Blanc in this first point of our learning curve.</p> <p>The wine walks a measured line between tension and weight, sinew and silk.</p> <p>Aromas: white nectarine, Makrut leaf, lime marmalade, nashi pear, jasmine bud, pyrethrum daisy, creamed macadamia & marzipan.</p> <p>Palate: Walks a fine line of tautness & relief. Grapefruit pith, lemon thyme, nougat & <i>Artemesia</i>, Weighted & more-ish tactile phenolics help draw the palate to a long finish.</p> <p>This wine is suitable for vegans.</p>