

GLEN GARVALD

BY LEVANTINE HILL

2024 GLEN GARVALD PINOT NOIR

Varietal blend	90% Pinot Noir : 8% Grenache Noir : 2% Mourvèdre
Harvest date(s)	15, 16 & 27 February (Pinot Noir); 28 March (Grenache Noir & Mourvèdre)
Bottling date	10 December 2024
Oak treatment	Aged in 100% French oak of 2,280-litre & 500-litre capacity (0% new) from the Taransaud, Rousseau and Ermitage cooperages (0% new) for 8 months
Alcohol content	13.0% v/v
Analysis	3.74 pH 5.5g/L TA
Preservative	Sulphur dioxide (Preservative 220)
Production volume	414 dozen
Ageing potential	10+ years
Winemaking	Sourced from our Estate north-facing block of D2V5 & east-facing MV6 clone Pinot Noir, both planted in 1994. Sprinklings in the final blend of our 2015 plantings of Grenache Noir & Mourvèdre. All fruit is hand-picked and hand-sorted. A combination destemmed intact berries, crushed fruit and added stalks. Fermentation commenced naturally prior to introduction of varietally-specific yeast strains. Batches were fermented on skins for 17-22 days prior to pressing and racking to barrel.
Winemaker's notes	These select cooler-sited blocks have consistently been integral components in our Estate Pinot Noir blend, contributing prettiness, perfume and poise married with more robust elements provided by our MV6 clonal blocks. As an extension of our explorations into the possibilities of future 'fits' for our vineyard plantings, we are delving into trials and subsequent selection of suitable clones from select sites beyond the omnipresent and, so far, unsurpassed Yarra Valley 'workhorse' MV6 clone. This approach may well be a lifeline for extending the ongoing viability of this noble variety on the valley floor, in the face of a steadily evolving and warming climate. The addition of red varieties traditionally more suited to the warmth of the Mediterranean shores helps us develop styles with an eye to expression, concentration & balance in a warming future.



This wine walks a tense line between sweet-fruited and savoury characters. It bears a brightness of colour with an intensity of varietal fruit. Aromas: Black cherry, Turkish Delight, tea rose, wild raspberry, subtle peppermint and terra cotta. Darker elements of nutmeg, charry oak, graphite and turned earth.

Palate: Juicy, lively palate. Flavours of Damson plum, strawberry tart, maraschino cherry, pink peppercorn, enoki mushroom broth & cocoa surf a supporting stalky note with assertive tannins & a gentle lick of oak. Clonal particularity accentuated by a gentle hand in winemaking delivers a promising stepping stone in a continued represent for this clone in our closely entwined Yarra Valley floor climatic and clonal future.

This wine is suitable for vegans.