

GLEN GARVALD

2024 GLEN GARVALD CHARDONNAY



Varietal blend	86% Chardonnay ; 10% Grenache Blanc ; 4% Clairette Blanche
Harvest date(s)	4 March : Chardonnay, 23 March : Grenache Blanc & Clairette Blanche
Bottling date	14 January 2025
Oak treatment	90% French Oak (5% new). Grenache Blanc fermented in a concrete tulip tank.
Alcohol content	13.0% v/v
Analysis	3.60 pH 5.6g/L TA
Preservative	Sulphur dioxide (Preservative 220)
Production volume	410 dozen
Aging potential	10+ years
Winemaking	Fruit was hand-picked and hand-sorted prior to whole-bunch pressing. Cloudy juice was racked to oak and concrete vessels for fermentation, using a combination of wild and inoculated yeasts. Wines matured on lees deposits for four months, with minimal stirring, prior to blending.
Winemaker's notes	<p>This single-vineyard wine represents our progressive steps in exploring clonal possibilities to secure the future of premium Chardonnay production on the Yarra Valley floor in a warming climate. Drawing inspiration from the historic practices of the warm southern Rhône Valley—where complementary companion varieties are blended to provide greater structure, harmony and complexity—we have incorporated small amounts of Grenache Blanc and Clairette as part of these early stages in our learning curve.</p> <p>The wine walks a measured line between tautness and relief, tension and weight, sinew and silk.</p> <p>Aromas: baked Red Delicious apple, roasted hazelnuts, cinnamon scrolls, quince, makrut leaf, white truffle, fennel pollen, nashi pear and creamed macadamia.</p> <p>Palate: grapefruit pith, braised witlof, toasted rice, crème anglaise, lemon thyme and artemisia. Weighted and moreish tactile phenolics draw the palate to a long finish.</p> <p>This wine is suitable for vegans.</p>