

GLEN GARVALD

BY LEVANTINE HILL

2024 GLEN GARVALD PB WHITE BLEND No.1



Vintage	2024
Varietal blend	57% Grenache Blanc : 28% Marsanne : 9% Roussanne : 6% Clairette Blanche
Harvest date(s)	19 March (Marsanne & Roussanne); 23 March (Grenache Blanc & Clairette Blanche)
Bottling date	14 January 2025
Oak Treatment	Grenache Blanc fermented and aged in a mix of a single concrete tulip, aged French oak and stainless steel. 100% French Oak (0% new) for barrel fermentation and ageing on lees on Marsanne, Roussanne & Clairette
Alcohol content	13.0%
Analysis	<0.5 g/litre R.S.; 3.45 pH; 5.9 g/L TA
Preservative	Sulphur dioxide (Preservative 220)
Ageing potential	10+ years
Winemaking	Fruit was hand-picked and hand-sorted, then either whole-bunch pressed or crushed directly to press. Cloudy juice was racked to concrete tulip or oak for fermentation, utilising a succession of wild and inoculated yeasts. A select portion was encouraged to complete 100% malolactic conversion. Individual components and varieties were matured separately on lees for approximately nine months, with minimal stirring, prior to blending.
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 parts—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 through a harmonious blend, resulting in a wine expression beyond the limited range afforded by singular grape varieties when bottled in isolation. Aromas: alfalfa, white strawberry, lychee, samphire, shellfish bisque, oyster liqueur, galangal, white chocolate, Thai basil and jasmine.

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Palate: ylang-ylang, guava, ripe papaya, makrut lime, strawberry shortcake, brine, tarragon and flint. Weighted and moreish tactile phenolics draw the palate to a long, persistent finish.

A true food and cheese lover's wine.

This wine is suitable for vegans.