

GLEN GARVALD

BY LEVANTINE HILL

2021 GLEN GARVALD PB WHITE BLEND NO.1



Vintage	2021
Varietal blend	62% Grenache Blanc: 19% Marsanne: 19% Roussanne
Harvest date(s)	22nd March (Marsanne and Roussanne); 8th April: Grenache Blanc
Bottling date	9th December 2021
Oak Treatment	Grenache Blanc fermented and aged in a mix of a single concrete tulip, aged French oak and stainless steel. 100% French Oak (15% new) for barrel fermentation and ageing sur lie on Marsanne and Roussanne
Alcohol content	13.5%
Analysis	<0.5 g/litre R.S.; 3.62 pH; 5.6 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. Wines matured individually on lees deposits for 7 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 base 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 of grilled peach, Greengage plum, mandarin, royal jelly, orange blossom, apricot, fig tarte tatin, olive brine and flint abound. The palate features golden delicious apple, garrigue, dried oregano, orange marmalade, lovage and bay leaf. Weighted and moreish tactile phenolics help draw the palate to a long finish. A true food and cheese lover's wine!</p>