

2021 GLEN GARVALD GSM

(Grenache Shiraz Mourvèdre)



/intage	2021
/arietal blend	55% Grenache Noir, 28% Shiraz, 17% Mourvèdre
Harvest date(s)	20 March (Shiraz) and 8 April (Grenache and Mourvèdre)
Bottling date	23 November 2021
Dak Treatment	Majority of the Grenache was fermented and aged in a single concrete quad vat. The Syrah was fermented and aged in old French oak. The remainder of the Grenache and Mourvèdre were aged in French oak (overall blend 8% new François Frères oak), predominantly 500-litre puncheons, for 6 months.
Alcohol content	13.5%
Analysis	<0.5 g/litre R.S.; 3.73 pH; 6.5 g/L TA
Preservative	Sulphur dioxide (220)
Aging potential	10+ years
Winemaking	Hand-picked from our 2015-planted Estate blocks of Grenache Noir (PDFS clone), Shiraz (Entav-Inra 470 clone) and Mourvèdre (BVOMI clone). Destemmed berries (with a small portion crushed) were tipped into a mix of concrete and oak open vats. After a period of ambient soak, natural ferment initiated. Cuvaison lengths of 3 weeks on skins. Hand or foot-plunged a maximum of once per day.
Winemaker's notes	Glen Garvald GSM takes its cue from the convention of creating a vinous symphony via blending multiple complementary grape varieties synonymous with France's southern Rhône Valley. Based around Grenache Noir as the corner stone, other historically compatible building-block varieties are added to the mix based on their intrinsic strengths and contributions to the greater sum of the parts. Our second release of this time-honoured assemblage of sympatico varieties dips its lid and raps on the theme of harmony, balance, integration, and varied strengths. Aromas of plums, cinnamon quill, red currants, jasmine, almond meal, maraschino cherry, chinotto, pink peppercorn, flint, brooding spice, and baked earth. On the palate - cherry ripe, barberries, sumac, pomegranate, 5-spice, rosewater, and dark chocolate. Fleshy, spice-laden, and long. Youthful gravelly tannins and resounding finish.

Suitable for vegans.