

2021 GLEN GARVALD PB RED BLEND NO.2



Vintage	2021
Varietal blend	66% Merlot: 15% Malbec: 7% Petit Verdot: 7% Cabernet Franc: 5% Cabernet Sauvignon
Harvest date(s)	$10^{\rm th}$ to $19^{\rm th}$ March (Merlot & Malbec); $1^{\rm st}$ to $9^{\rm th}$ April: Cabernet Franc, Cabernet Sauvignon & Petit Verdot
Bottling date	5 th September 2023
Oak Treatment	Aged in 100% French oak (7% new) in a mix of 500-litre puncheons, 300- litre hogsheads % 225-litre barriques
Alcohol content	13.0%
Analysis	3.74 pH; 6.0 g/L TA
Preservative	Sulphur dioxide (Preservative 220)
Ageing potential	10+ years
Winemaking	Fruit was hand-picked, hand-sorted, destemmed, and crushed, then tipped directly into open vats. Each variety was fermented separately in small batch lots. The Cabernet Sauvignon component was retained as whole bunches for fermentation for additional aroma, structure, and complexity. Fermentation commenced naturally with varietally-suited XR-Grand Rouge or BDX yeast types added part-way through. Cuvaison length ranged from two to five weeks on skins, hand-plunged or run-off/returned a maximum of once per day during fermentation.
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 components individual strengths to fashion a wine greater than the sum of its manifold component's, has long held a fascination for us as wine producers. Taking its lead from the estimable blends of Bordeaux, built around a base of Merlot, 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. Aroma: Leading with red currant, boysenberry, bramble, and rosemary, the input of multiple varieties is melded with expressions of charry roast lamb and allspice. Palate: Restrained acidity drives the sanguineous palate with flavours of cranberry, smoked charcuterie, and toasted cumin. Assertive yet integrated tannins work in tandem with interwoven fruit

weight to drive through to a resounding finish. This wine is suitable for vegans.