

GLEN GARVALD

BY LEVANTINE HILL

2020 GLEN GARVALD ORNELIAS



Vintage	2020
Varietal blend	80% Cabernet Sauvignon : 20% Sangiovese
Harvest date(s)	19th March: Sangiovese; 23rd March: Cabernet Sauvignon
Bottling date	9th December 2021
Oak Treatment	100% French Oak (0% new). Mix of 1,000-litre foudre and 300-litre hogsheads
Alcohol content	13.5% v/v
Analysis	<0.1 g/litre R.S.; 3.68 pH; 6.3 g/L TA
Preservative	Sulphur dioxide (Preservative 220)
Production Volume	150 dozen
Aging potential	10+ years
Winemaking	Fruit was hand-picked, hand-sorted then crushed and tipped directly to small open fermenters. A select portion of the Cabernet Sauvignon was co-fermented with the Sangiovese in a 750kg custom Italian-made oak open vat. Ferments were handled sparingly for gentle extraction of colour and tannin with temperatures encouraged to peak at 32°C. The co-fermented vat of Cabernet Sauvignon and Sangiovese was covered and held on skins at c. 28°C for 2 weeks to promote extraction and polymerisation of tannins
Winemaker's notes	Conceived as our homage to the pioneering game-changing 'Super Tuscan' Vino da Tavola blends of Firenze (specifically Marchesi Antinori's 'Solaia' from their Tenuta Tignanello) and Bolgheri in western central Italy. This blend of the intensely-fruited traditional Bordelaise grape variety with the earthy asperity of Sangiovese takes strengths from each of its requisite components to make a wine of regal rusticity that treads a path a little less travelled. The aroma is underpinned by an uncommon and intriguing earthiness. A mélange of red and black wild fruits, currants, plums and sarsparilla are underpinned by savoury notes of nutmeg, olive tapenade, maquis and charred capretto weaving amongst a top note of leafiness. Its dense yet refined sanguineous palate is replete with juicy flavours of mulberry, blood orange, Amaretto, Szechuan pepper, black tea and cocoa powder. The all-singing all-dancing palate runs deep, reverberating with char, dark fruits and a subtle acid line enhanced by a slow build of graphitic tannins and subtle Cynaresque bitterness. This wine is suitable for vegans.