

2023 GLEN GARVALD ROSÉ



Vintage	2023
Varietal blend	84% Grenache Noir; 16% Carignan
Harvest date(s)	21 April 2023
Bottling date	7 February 2024
Treatment	Fermented & aged in a square concrete fermenter
Alcohol content	13.0%
Analysis	<0.1 g/litre R.S.; 3.30 pH; 7.0 g/L TA
Preservative	Sulphur dioxide (220)
Aging potential	3+ years
Winemaking	Sourced entirely from our Estate 2015 plantings of Southern Rhône red varieties, all fruit was hand-picked, then destemmed or crushed. Juice for this wine was drawn either as whole-bunch pressing or as saignée (juice run-off) from each of the component varieties. Juice racked to a concrete vat for spontaneous natural fermentation & maturation on lees.
Winemaker's notes	This wine takes its stylistic and compositional cues from the intense, dry and savoury styles of France's Southern Rhône Valley where Grenache Noir is overwhelmingly the main variety utilized in rosé and red wine production. The 2023 vintage Glen Garvald Rosé represents our continuing tapping into the potential of Grenache and its sun-loving Mediterranean stablemates as stand-alone varieties and malleable blends as potential future mainstays of the Yarra Valley.
	Featuring beguiling funky aromas of blood orange, black cardamom, mace, garrigue and baked earth. The palate follows with pronounced vibrant flavours of blood orange, peach, jamon iberico & chestnut meal. Overall the colour is vibrant, the aroma bold and enticing, the palate draws long, juicy & textural indicating a very promising long game for this style and blend in our Valley.
	This wine is suitable for vegans.