

THE GALVO GARAGE

Cabernet Blend 2017

McLaren Vale, Cabernet Sauvignon (78%) Merlot (12%) Petit Verdot (8%) Cabernet Franc (2%)



The Name

'Garage wines' is a term used to describe wines that are produced in the back sheds of French winemakers, who make small batch wines of the highest quality. Our galvanized, corrugated 'garage' was built in 1927 and still houses the traditional equipment used in the handcrafting of this wine.

The Vintage

A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to a mixture of new and old French oak to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

Oh my goodness! First impressions... A reddish green hue. What a nose - wafts of capsicum, lots of herbs and very leafy. Capsicum accompanies the mouth, some maraschino cherries and savoury spices. White and black pepper make themselves known towards the back palate. Still quite dry from the Cabernet. A beautiful roundness from the Merlot. The Petit Verdot and Cabernet Franc add an element of finesse, as well as a lifted vibrancy. The wine is quite fresh at this early stage. The flavours linger. There's mouth watering acidity. A tremendous rendition of a classical French blend. This wine will cellar beautifully for the next 15+ years.



Harvest dates	18 Mar - 27 Apr	Alcohol	14.5%
Residual sugar	1.4 g/l	Titratable acid	7.3
pH	3.41	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton