

THE GALVO GARAGE

Cabernet Blend 2013

McLaren Vale, Cabernet Sauvignon (66%) Petit Verdot (19%) Merlot (15%)



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

Great winter rains set the vines up well last year, followed by a very dry spring and summer with no heatwaves. The initial fruit development was fantastic, the first white grapes to be picked showed incredible levels of natural acidity coupled with good fruit ripeness unlike anything we've seen for a long time.

Just prior to picking the first red grapes there was three days of reasonably high temperatures, which accelerated sugar ripening and meant the winery was filled in record time. A lot of the red grapes from that period are particularly rich with intense tannin and dark fruit characters - a great vintage for reds and whites alike.

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

The 2013 Galvo Garage is impressively muscular whilst still being able to purvey nuance. This is both a function of the year, of which the hallmark was big but balanced reds, and the multi varietal blend of this wine. The aromas and flavours upon opening the bottle appear brooding and savoury. Lots of cedar, mushroom, nutmeg and baked capsicum. Over time a second wave of more fruity characters emerge matched with a distinctly bright, fresh acidity, rhubarb, pomegranate and raspberry. The mid palate has a rich, juiciness about it evoking images of plums and creme de cassis. Classic chalky Cabernet tannins grip early and thrust through the entire palate keeping check on the roundness of the fruit. Powerful yet balanced with a whole lot of cellaring potential.



Harvest dates	20 Feb - 18 April	Alcohol	14.4%
Residual sugar	1.1 g/l	Titrateable acid	7.7
pH	3.41	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton