

# Glderton

## 2024 Eden Valley Field Blend

### History

Whilst the Mengler Hill vineyard has plantings dating back almost a century, we are just beginning our journey with this beautiful site. On the northern edge of Eden Valley, with undulating hills, we are very excited at the potential of this vineyard. Nestled amongst the old vines there is a sprinkling of white varieties from which we have created this Field Blend.

### Vineyard Information

Our Mengler Hill vineyard is planted to principally to Grenache, Shiraz and Riesling with a little Viognier and Cabernet Sauvignon. As typically occurs with older vineyard plantings, which are taken from mass selection cuttings and then planted out, there are often several other 'rogue' varieties amongst the vines. We have discovered a small volume of Semillon amongst the 1940s planted Shiraz and Crouchen in a part of the old vine Riesling block. We also have some White Frontignac and Viognier, all in very small volumes.

**Vineyard Source** 100% estate grown, Mengler Hill, Eden Valley

**Vine Age** 15-80 years

**Picking Date** 14 March 2024

### Winemakers' Comments

*We harvested each variety individually, selecting a date that captured the optimal ripeness for each block. A portion was chosen for skin fermentation and maturation, which took place in puncheons with the heads removed, allowing extended skin contact before resealing to minimize air exposure. The remaining portion, primarily Viognier and Semillon, underwent wild fermentation as whole juice, pressed off the skins. Both batches then aged for several months in seasoned French oak, followed by blending trials to ensure the components harmonised perfectly.*

- Jules Ashmead & Brock Harrison

<b>Style</b>	Fragrant yet focused
<b>Aroma</b>	Gorgeous floral aromatics tempered with apricots and orange blossom freshness
<b>Palate</b>	A vibrant burst of guava and rich fruit, balanced by a soft silky texture with subtle hints of stone fruit. There is a depth to the palate, with bright acidity lifting the finish, perfectly cushioned by the fruit's richness.
<b>Oak</b>	Fermented and through malolactic fermentation in French oak (part on skins), held on lees with some stirring for 6 months
<b>Cellaring</b>	Drink now or cellar confidently for 5+ years
<b>Alc/vol</b>	12.6%

