

GLANDORE

For the Love of Wine

IT AIN'T OVER UNTIL ITS OVER..... Vintage 2021

Have you ever anxiously waited for something you love to just finish? It is time to stop now, surely? Even though you are loving every minute of it, eventually enough is enough. Well, that pretty much sums up Vintage 2021. It has been long.

Now, don't get me wrong. We have had a lot of fun this year. Tunes blasting on the stereo, heaps of laughs, some crazy moments as you may have seen on our socials, the odd bottle of decent wine and few beers at the end of a long day to wash the grape juice away. It's been awesome and after the Vintage we had in 2020, we needed every last berry we could find. Smoke from the bushfires meant we lost the entire vintage and we have been running out of wines at cellar door due to all our fantastic customers!



Mother Nature can be cruel at times. Just when things are looking their best, it becomes the worst or when you expect it all to fall over, somehow, we find a way. That's another way to look at the Vintage that was 2021. It was a tale of two cities.



It pretty much started raining in late February 2020 and it rarely stopped right through until March 2021. So much water meant we worked incredibly hard in the vineyard to achieve ripeness and keep the vines clean from disease. Some grapes didn't make it. The disease pressure was too high, with all the water it was difficult to achieve sugar ripeness. It was tough but every cloud has a silver lining. The vineyards that pulled through for us showed the years of hard work, attention to detail and painstaking toil that has gone into preparing the soil and the vineyard to fight through challenging conditions. When it gets tough the toughest survive and we are seriously happy with the quality from these vineyards. Great wines coming your way.

Our first pick was on the 9th January, and this was our earliest start ever. We were hand picking Chardonnay for our Chloë Blanc de Blanc. Sparkling wines need to be picked early so

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Cellar Door of the Year

they have slightly less sugar. The wines go through two fermentations; one to convert sugar to alcohol and one for the bubbles. If the sugars are too high to begin with then too much alcohol in the sparkling.

After this came a veritable fruit salad of grape varieties. Semillon, Chardonnay, Fiano, Vermentino, Merlot (for Rosé), Shiraz then over to Hilltops and Tumbarumba for Pinot Grigio, Tempranillo, more Shiraz, Nebbiolo, Sangiovese, Malbec and finally Cabernet! We crushed 75T tonnes this year, but it felt like 500 with so many different parcels coming in. However, it still isn't enough. Four years of drought means low yields in the vineyard.



Last week we pulled the screens out of the press, scrubbed it down, cleaned the crusher, fruit pump and the receivable bin. Threw on their covers and put them away for another year. What a bloody great feeling it was. We shared a beer and looked back on what a satisfying year it had been. We saw new varieties, made progress with existing wines, made a few mistakes but we learnt from them all. We were done. Until.....

I was leaving work last night, about 6pm, when Duane rang me and said, "What do you think about kicking Vintage off again?"

I could have sworn this was going to be a stitch up, but it was legit. He had found some high calibre fruit from a seriously good vineyard in the Macedon region of Victoria. I love wines from this place. Rich fruit intensity with the length and structure that cool climate winemaking can bring. We have some small parcels of Shiraz, Merlot, Cabernet Sauvignon and Malbec coming our way. What a terrible place to find ourselves.

So, this morning, we put the screens back in the press, pulled out the crusher and had Georgia cancel the end of Vintage party. We weren't done. It is time for round two and, to be truthful, we are pretty excited. After all, we don't get to have this much fun every day.

From the winery,

Nick, Duane & Georgia.