



Estate Reserve 2010

The Estate Reserve is the 'signature blend' of Glenelly. It combines the rich, savoury character of Syrah, ripe fruit and hints of pepper-spice with the specific flavours of Cabernet Sauvignon, blackberries, cherries, cassis and floral tones. It is supported by a firm tannin structure with elegant oak integration. The palate entry presents a tremendous concentration of flavours with a great complexity and a fresh long finish.

Weather Conditions – Simonsberg, Stellenbosch

- Post 2009 harvest temperature to January were higher than normal
- Cool conditions during berry set lead to loose bunches.
- Berry size was smaller than other years.
- December was characterized by a warm and dry climate.
- Good analysis was achieved, especially PH.
- Yield 7,5 Tons/HA. 50 Hl/Ha.

Winemaking

The grapes were hand sorted and lightly crushed into stainless steel fermentation tanks. They were given a cold soak for three days before allowing the natural fermentation to start. Three pump-overs a day were done on the tanks during fermentation, after which they underwent extended skin contact for 2-3 weeks. The wine was placed in French oak barrels to undergo malolactic fermentation. Matured for 18 months in French oak and racked on average every four months.

Grape Varieties

36% Shiraz
34% Cabernet Sauvignon
20% Merlot
10% Petit Verdot

Production

13,333 cases – 80,000 bottles

Analysis

Alcohol : 14.5% Vol.
Total Acidity : 5,5 g/L
pH : 3,69
Residual Sugar : 1.9 g/L

