



## Glass Collection (unoaked) Chardonnay 2017

The Glass Collection Chardonnay has a bright and brilliant colour with a slight green hue. The wine has complex aromas of citrus peel, lemon, ripe pear and flint. On the palate, there is a beautiful round comforting texture with wonderful length and intense fruit complexity and balance.

### Weather Conditions - Simonsberg Stellenbosch

- Winter was late, but cold enough to break dormancy.
- Very low rainfall hence extremely low soil moisture levels which meant irrigation was key to relieving stress in the vineyard.
- good spring which lead to good even bud burst
- Warm weather for the season with little to no rain.
- This lead to smaller berries and lower bunch mass although there were more bunches
- The harvest was very earlier
- The harvest was larger than previous year

### Winemaking

The grapes were lightly crushed and gently pressed. The juice was transferred to two stainless steel fermenters where it underwent spontaneous fermentation (wild ferment). The two tanks ran at different temperatures one at 13 degrees and the other at 18 degrees. The wine was not allowed to go through malolactic fermentation and was left on the lees until bottling took place.

### Grape Varieties

100% Chardonnay

### Production

4,166 cases - 25000 bottles

### Analysis

Alcohol: 13 % Vol.

Total Acidity: 5.9 g/L

pH: 3.17

Residual Sugar: 1.5 g/L

