



GLENELLY
STELLENBOSCH

Glass Collection Cabernet Franc 2015

The wine displays a deep rich colour with a purple tinge on the edge. The nose entices with its garrigue character of dried thyme, oregano and Cape Fynbos. The palate is dominated by aromas of dark cherries, blueberries and graphite, which gives it great interest. The tannins are silky and the finish is long and smooth.

Weather Conditions – Simonsberg, Stellenbosch

- Great year although “fast” (early harvest)
- Yields for Chardonnay were high
- Thanks to sufficient cold units, full dormancy break was achieved.
- Bud break occurred 2 weeks early
- Warmer days and cooler nights in December caused harvest to be 2 weeks early
- Low pH levels and good acids characterise the harvest

Winemaking

The grapes were lightly crushed into stainless steel tanks. The fermentation was done by natural yeast with a mixture of rack and returns and open pump overs. Post fermentation skin contact for 2-3 weeks and pressed gently. Malolactic fermentation occurred in French oak barrels. Racked on average every 4 months. Matured during 12 months in oak.

Grape Varieties

100% Cabernet Franc

Production

1,400 cases – 8,400 bottles

Analysis

Alcohol: 14.5% Vol.

Total Acidity: 5, 6 g/L

PH: 3, 51

Residual Sugar: 2.2 g/L

