



## GLASS COLLECTION

### MERLOT

### 2016

MERLOT IS THE EARLIEST RIPENING RED VARIETY AT GLENELLY ESTATE. THE RESULT IS SILKY AND FLORAL WITH ATTRACTIVE RED BERRY FRUIT, WELL INTEGRATED OAK AND UNDERTONES OF GRAPHITE, TEA LEAF AND CEDARWOOD. ELEGANT, LONG AND BALANCED, THIS SHOWS THE PURITY OF FRUIT THAT'S TYPICAL OF GLENELLY ESTATE.

#### WEATHER CONDITIONS – Simonsberg, Stellenbosch

Winter was late, but cold enough to break dormancy.  
Low rainfall hence low soil moisture levels which lead to stress later in the season  
Ideal spring which lead to good even bud burst  
Warm weather especially from end October to end January  
This lead to restricted growth, smaller berries and lower bunch mass  
The harvest was a week earlier  
The harvest was smaller than previous years

#### 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% Merlot

#### PRODUCTION

4,500 cases – 27,000 bottles

#### ANALYSIS

Alcohol: 14,5% Vol.  
pH: 3,52  
Total Acidity: 5,4 g/L  
Residual Sugar: 2,1 g/L

