



ESTATE RESERVE 2011

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 PRESENTS A TREMENDOUS CONCENTRATION OF FLAVOURS WITH A GREAT COMPLEXITY AND A FRESH LONG FINISH.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Cool Winter ensured a good bud burst; it was 9 days early.
Cool conditions during berry set lead to loose bunches.
Berry size was smaller than other years.
December was characterised by a warm dry climate
Good analysis was achieved, especially pH.
Good wine quality.

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

40% Shiraz, 40% Cabernet Sauvignon, 10% Merlot, 10% Petit Verdot

PRODUCTION

13,000 cases – 78,000 bottles

ANALYSIS

Alcohol: 14% Vol.
pH: 3,7
Total Acidity: 5,4 g/L
Residual Sugar: 2 g/L

