



## ESTATE RESERVE 2013

GLENELLY ESTATE RESERVE IS THE SIGNATURE RED BLEND OF THE ESTATE.  
THE 2013 VINTAGE IS ALL ABOUT ELEGANCE WITH UNDERLYING POWER.  
BOLD AROMATICS OF BLACKBERRIES, CRANBERRY AND BLACKCURRANT ARE FOLLOWED BY HINTS OF SAVOURY, SPICY PLUM WITH TOUCHES OF CEDAR AND FLORAL TONES. THE PALATE ENTRY HAS GOOD RICHNESS WITH FINE TANNIN SUPPORTED BY THE RIPE FRESH FRUIT AND HINTS OF SPICE. VERY BALANCED OAK INTEGRATION WITH A FRESH LONG FINISH.

### WEATHER CONDITIONS – Simonsberg, Stellenbosch

The harvest started two weeks later than normal.

A prolonged winter into September followed by a cool spring meant a 14-day delay in bud burst.

Higher than average rainfall occurred between June and September.

Cold and wet conditions helped with even bud burst and meant the vines had enough water for the warm conditions later in the season.

There was good weather during flowering and berry set.

A warm November and moist soils led to dense canopies which meant greater management was needed.

During berry set the vines were subject to some heat stress and wind damage.

Due to a warm dry December, later cultivars ripened earlier and the earlier cultivars later, which led to pressure in the cellar.

Smaller berry size.

Wines have great balance and complex aromatics, wines of distinction.

### 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, followed by 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

47% Cabernet Sauvignon, 23% Merlot, 15% Syrah, 11% Cabernet Franc, 4% Petit Verdot

### PRODUCTION

10366 cases – 62200 bottles

### ANALYSIS

Alcohol: 14,5% Vol.

pH: 3,7

Total Acidity: 5,4 g/L

Residual Sugar: 1,73 g/L

