Grand Vin de Glenelly is the signature red blend of the estate. The wine has a deep, dark and rich colour. The wine offers an elegant complex bouquet developing aromas of cassis and spicy plums, cedar and blond tobacco with notes of toast in the background. The palate has a great intensity and concentration with fantastic freshness and fine, elegant, but well-structured tannins, which lead to a long luscious finish.

Weather Conditions – Simonsberg, Stellenbosch
- Post 2008 harvest June to September were wet and cold.
- December was warm and dry, January being cooler.
- From mid January to March was hot to very hot.
- Budding was good and even.
- Due to cold wet spring conditions the shoot growth was uneven.
- Flowering was good.
- Yield 4,5 Tons/ha. 31 Hl/ha.
- Harvested by hand from early to mid March.

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
42% Shiraz, 40% Cabernet Sauvignon, 14% Merlot, 4% Petit Verdot

Production
14388 cases - 86327 bottles

<table>
<thead>
<tr>
<th>Analysis</th>
<th>Alcohol: 14,5% Vol.</th>
<th>Total Acidity: 5,4 g/L</th>
</tr>
</thead>
<tbody>
<tr>
<td>pH:</td>
<td>3,7</td>
<td>Residual Sugar: 1,5 g/L</td>
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