



GRAND VIN DE GLENELLY 2008

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 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.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Cool wet winter after 2007 harvest.
Early spring was cool, with wind and rain.
Early summer was a normal temperature but had intermittent rain.
February was cool with high rainfall.
Budding was good and even.
Cool, wet conditions in flowering caused loose bunches in Merlot and Shiraz, but lesser in Cabernet Sauvignon.
Ripening was seven days later than usual.
Wine quality was exceptional.
Yield 6 Tons/HA. 40 HI/HA.
Harvested by hand from early February to late 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

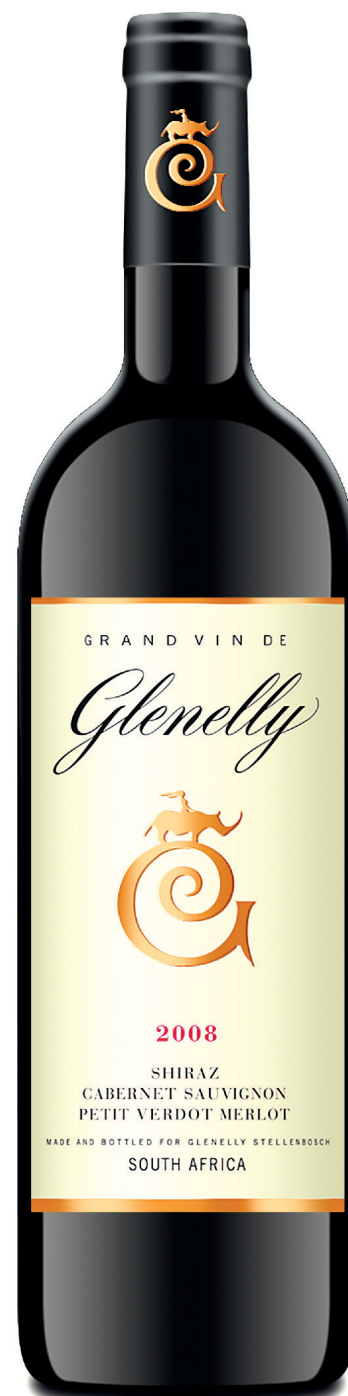
40% Shiraz, 39% Cabernet Sauvignon, 14% Petit Verdot, 7% Merlot

PRODUCTION

18,300 cases - 109,800 bottles

ANALYSIS

Alcohol: 14,0% Vol.
pH: 3,8
Total Acidity: 5,2 g/L
Residual Sugar: 1,7 g/L



POINTS & AWARDS

★★★★ (4 Stars) & 17/20

Decanter Magazine, Margaret Rand
September 2010, UK

BRONZE

International Wine and Spirits
Competition (IWSC) 2010, UK

BRONZE

Old Mutual 2011

93/100

eRobertParker.com August 2011

91/100

eRobertParker.com 2012