



GLENELLY
STELLENBOSCH

GLASS COLLECTION CABERNET FRANC 2017

THE WINE DISPLAYS A DEEP RICH BRIGHT COLOUR. THE NOSE ENTICES WITH ITS GARRIGUE CHARACTER OF DRIED THYME, OREGANO AND CAPE FYNBOS, WITH BLACK CHERRY AND PENCIL LEAD IN THE BACKGROUND. THE PALATE IS DOMINATED BY DARK CHERRIES, BLUEBERRIES AND GRAPHITE, WHICH GIVES IT GREAT INTEREST. THE TANNINS ARE SILKY, AND THE FINISH IS LONG AND SMOOTH.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Winter was late, but cold enough to break dormancy.

Very low rainfall hence extremely low soil moisture levels which meant irrigation was key to relieving stress in the vineyard.

Good spring which led to even bud burst.

Warm weather with little to no rain resulted in smaller berries and lower bunch mass although there were more bunches.

The harvest was earlier and larger than the previous year.

WINEMAKING

The grapes were lightly crushed into stainless steel tanks. Natural fermentation took place with a mixture of rack and returns and open pump-overs.

Post fermentation skin contact for 2-3 weeks was followed by a gentle pressing.

Malolactic fermentation occurred in French oak barrels.

Matured for 12 months in French oak and racked on average every 4 months.

GRAPE VARIETIES

100% Cabernet Franc

PRODUCTION

2,909 cases - 17,454 bottles

ANALYSIS

Alcohol: 14% Vol

Total Acidity: 5,8 g/L

pH: 3,48

Residual Sugar: 1,5 g/L

