



GLENELLY
STELLENBOSCH

ESTATE RESERVE CHARDONNAY 2022

THE ESTATE RESERVE CHARDONNAY DISPLAYS A BRIGHT CRISP COLOUR. A COMPLEX NOSE OF QUINCE, CITRUS PEEL, LIME, AND BUTTERSCOTCH CARAMEL WITH HINTS OF PEAR DROP. THE PALATE IS LUSH, WITH POISE AND BALANCE, SHARP AND VIBRANT CITRUS AND MINERAL FLAVOURS LEADING THE WAY TO A LONG ROUND TEXTURED FINISH.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

- Following harvest 2021 the conditions were cool and dry, leading to later leaf fall than usual.
- Budding was even but occurred 7 days later than for the previous vintage.
- Continued low temperatures in spring, meant that flowering was delayed by 10 days.
- Significant rainfall had a challenging effect on flowering and berry set.
Moderate temperatures throughout the early summer ensured a balanced growth. January and February were marked by dry and hot weather spell, with multiple heat spikes occurring over this period.
However, even with those spikes, we did not see a significant acceleration in ripening.
- The yields were small but of high quality and picking had to be timed carefully to ensure freshness in the resulting wines.

WINEMAKING

- The grapes were whole bunch pressed and settled without enzymes.
- The juice was transferred to 500L French oak barrels and a 5,100L Foudre, where fermentation occurred naturally.
- The wine was left in barrel, on its lees, for 11 months prior to racking, blending, and bottling.
- In total, 20% new oak was used in the final blend and due to the lower natural acidity of this vintage, only 18% of the wine completed malolactic fermentation.

GRAPE VARIETIES

100% Chardonnay

PRODUCTION

7,929 cases – 47,575 bottles

ANALYSIS

Alcohol: 12.9 % Vol.

Total Acidity: 6.40 g/L

pH: 3.28

Residual Sugar: 1.8 g/L

