



ESTATE RESERVE 2014

GLENELLY ESTATE RESERVE IS THE SIGNATURE RED BLEND OF THE ESTATE AND IS BASED ON THE CLASSIC CLARET BLEND FROM THE 1700'S. THE 2014 VINTAGE IS ALL ABOUT THE COMBINATION OF POWER AND ELEGANCE. RICH POWERFUL AROMATICS OF FRESH BLACKBERRIES AND BLACKCURRANT INITIALLY PRESENT THEMSELVES WITH SPICY PLUM AND CEDAR CONTINUING TO LEAD YOU INTO THE WINE. THE PALATE ENTRY IS BOLD AND RICH WITH FINE TANNIN SUPPORTED BY THE RIPE FRESH FRUIT AND HINTS OF SPICE. VERY GOOD OAK INTEGRATION WITH A FRESH LONG FINISH.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Flowering and berry set was good.

Vigorous growth happened due to high soil moisture content, which was a result of the wet winter, therefore more canopy management was required.

Rain in November and January meant that we needed less irrigation, but disease pressure was higher and stricter controls were needed.

Ideal dry and moderate conditions reigned during ripening in late January and February.

Cooler March helped with hang time on the vine.

Harvest was 1 week later than normal due to late cold winter.

Stellenbosch had one off the wettest seasons in years, but wine quality is exceptional.

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% Cabernet Sauvignon, 19% Syrah, 18% Cabernet Franc, 18% Merlot, 5% Petit Verdot

PRODUCTION

10,785 cases - 64,713 bottles

ANALYSIS

Alcohol: 14,5% Vol.

Total Acidity: 5,3 g/L

pH: 3,66

Residual Sugar: 2.7 g/L

