



Glass Collection (unoaked) Chardonnay 2016

The Glass Collection Chardonnay has a bright and brilliant colour with a slight green hue. The wine has complex aromas of citrus peel, pear drop, stem ginger and honey suckle. On the palate there is a beautiful round comforting texture with wonderful length and intense fruit complexity.

Weather Conditions - Simonsberg Stellenbosch

- Winter was late, but cold enough to break dormancy.
- Low rainfall hence low soil moisture levels which lead to stress later in the season
- Ideal spring which lead to good even bud burst
- Warm weather especially from end October to end January
- This lead to restricted growth, smaller berries and lower bunch mass
- The harvest was a week earlier
- The harvest was smaller than previous years

Winemaking

The grapes were lightly crushed and gently pressed. The juice was transferred to two stainless steel fermenters where it underwent spontaneous fermentation (wild ferment). The two tanks ran at different temperatures one at 13 degrees and the other at 18 degrees. The wine was not allowed to go through malolactic fermentation and was left on the lees until bottling took place.

Grape Varieties

100% Chardonnay

Production

3,333 cases - 20000 bottles

Analysis

Alcohol: 13 % Vol.
Total Acidity: 6.7 g/L
pH: 3.22
Residual Sugar: 1.7 g/L

