



GLASS COLLECTION CABERNET SAUVIGNON 2015

THIS CLASSIC STELLENBOSCH CABERNET IS COMPRISED OF VARIOUS PARCELS FROM THE SLOPES OF GLENELLY ESTATE. YOUTHFUL, LEAFY AND VERY PURE, WITH BLACKCURRANT PASTILLE FRUIT, TANGY ACIDITY AND THE FINE TANNINS THAT ARE THE HALLMARK OF THE GLASS COLLECTION WINES.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Great year although “fast” (early harvest)
Thanks to sufficient cold units, full dormancy break was achieved.
Bud break occurred 2 weeks early
Warmer days and cooler nights in December caused harvest to be 2 weeks early
Low pH levels and good acids characterise the harvest

WINEMAKING

The grapes were lightly crushed into stainless steel tanks. The fermentation was done by natural yeast with a mixture of rack and returns and open pump overs. Post fermentation skin contact for 2-3 weeks and pressed gently. Malolactic fermentation occurred in French oak barrels. Racked on average every 4 months. Matured during 12 months in oak.

GRAPE VARIETIES

Cabernet Sauvignon

PRODUCTION

9,200 cases – 55,200 bottles

ANALYSIS

Alcohol: 14,5% Vol.
pH: 3,65
Total Acidity: 5,4 g/L
Residual Sugar: 2,5 g/L

