



GLASS COLLECTION UNOAKED CHARDONNAY 2018

THE GLASS COLLECTION CHARDONNAY HAS A BRIGHT AND BRILLIANT COLOUR WITH A SLIGHT GREEN HUE. THIS WINE HAS COMPLEX AROMAS OF CITRUS PEEL, RIPE PEAR, QUINCE AND FLINT. ON THE PALATE, THERE IS A ROUND COMFORTING TEXTURE WITH WONDERFUL LENGTH AND FRESHNESS ALL BALANCED BY INTENSE FRUIT COMPLEXITY.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Leaf fall occurred earlier than usual post-harvest due to limited water.

Winter only cooled off later with higher than usual temperatures.

We only received 80% of expected winter rainfall.

Warm spring simulated early cultivars to have even and fast bud burst.

Shoot growth varied due to temperature fluctuations which lead to faster suckering.

Above average rainfall during flowering and berry set lead to unevenness between berries and bunches.

Night time temperatures were cooler during ripening, which lead to good colour and flavour.

On the 13th of February we saw large hail fall, but we had limited damage.

Despite the challenges and a small harvest we can expect balanced and elegant wines.

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

4,666 cases - 28,000 bottles

ANALYSIS

Alcohol: 13 % Vol.

Total Acidity: 6.22 g/L

pH: 3.31

Residual Sugar: 1.13 g/L

