



GLENELLY
STELLENBOSCH

ESTATE RESERVE 2015

GLENELLY ESTATE RESERVE IS OUR SIGNATURE RED BLEND, BASED ON THE CLASSIC CLARET BLEND OF THE 1700'S. THIS WINE OFFERS PLENTY OF AGEING POTENTIAL. EXPECT AROMAS OF PLUM AND CHERRY. FLAVOURS OF MULBERRY AND BLACKCURRANT LEAF IN THE MID PALATE WITH HINTS OF FRESH HERBS AND RICH TANNINS TO SUPPORT IT ALL.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Thanks to sufficient cold units, full dormancy break was achieved, encouraging the vines' health.

Bud break occurred early.

Warmer days but cooler nights in December, created a high diurnal range but also speed up readiness.

2015 was a text book vintage but seen as "fast" and resulted in harvest starting 2 weeks earlier than the norm.

Low pH levels and good acids characterise the result of this harvest.

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

35% Cabernet Sauvignon, 30% Merlot, 15% Syrah, 10% Petit Verdot, 10% Cabernet Franc

PRODUCTION

10,650 cases – 63,900 bottles

ANALYSIS

Alcohol: 14,5% Vol.

Total Acidity: 5,43 g/L

pH: 3,60

Residual Sugar: 2.27 g/L

