



**GLENELLY**  
STELLENBOSCH

# GLASS COLLECTION SYRAH 2019

THE GLASS COLLECTION SYRAH HAS A WONDERFUL BRIGHT AND RICH COLOUR WITH DEEP PURPLE UNDERTONES. THE AROMATICS OF THE WINE ARE AN INTRIGUING MIXTURE OF BOTH FLORAL TONES WITH SPICY FRUIT. THE PALATE EXPRESSES WHITE PEPPER SPICE, SPICY PLUM AND DARK BERRY ALL SUPPORTED BY A FINE VELVETY TEXTURE.

## WEATHER CONDITIONS – Simonsberg, Stellenbosch

Winter was cold and wet which helped to replenish the soil moisture after the drought of 2018.

Although spring was cool, the vines still had good bud burst.

Fluctuations in weather during flowering and berry set resulted in smaller berries. Veraison started earlier than usual.

Cool conditions during growing season, meant that bunches ripening was varied.

At the beginning of February, intense heat waves accelerated the harvest of the early varieties.

Harvest was challenging with on-and-off wet conditions throughout. Finally, a long 3-week break in rain, increased the ripening time, resulting in perfect sugar and acidity levels.

## WINEMAKING

The bunches were sorted and placed whole into the tanks. The tanks were allowed to slowly start fermenting naturally with two to three pump overs a day taking place. Post fermentation, they were given three weeks extended skin contact before being taken down to used French oak barrels for malolactic fermentation. The wine stayed in the barrels for twelve months.

## GRAPE VARIETIES

100% Syrah

## PRODUCTION

2,022 cases – 12,132 bottles

## ANALYSIS

Alcohol: 14 % Vol.

Total Acidity: 5,2 g/L

pH: 3,61

Residual Sugar: 1,93 g/L

