



GLENELLY
STELLENBOSCH

ESTATE RESERVE 2016

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

Winter was late, but cold enough to allow dormancy of our vines.

Low rainfall brought low soil moisture levels which led to managing stress in the vines later in the season.

Luckily spring sprung with good, even bud burst.

Warm weather, especially from the end of October to the end of January, resulted in restricted growth, smaller berries and lower bunch mass.

The harvest happened a week earlier than anticipated.

The harvest yield was smaller than in previous years.

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

43% Cabernet Sauvignon, 21% Merlot, 15% Syrah, 11% Petit Verdot, 10% Cabernet Franc

PRODUCTION

10,228 cases – 61,372 bottles

ANALYSIS

Alcohol: 14% Vol.

Total Acidity: 5,3 g/L

pH: 3,64

Residual Sugar: 2.5 g/L

