GLENELLY
STELLENBOSCH

GLASS COLLECTION
CABERNET FRANC
2014

THIS IS THE FIRST RELEASE OF THE CABERNET FRANC, AS PREVIOUSLY, IT WAS BLENDED WITH OTHER WINES. IT DISPLAYS A DEEP RICH COLOUR WITH A PURPLE TINGE ON THE EDGE. THE NOSE ENTICES WITH ITS GARRIGUE CHARACTER OF DRIED THYME, OREGANO AND CAPE FYNBOS. THE PALATE IS DOMINATED BY AROMAS OF DARK CHERRIES, BLUEBERRIES AND GRAPHITE, WHICH GIVES IT GREAT INTEREST. THE TANNINS ARE SILKY AND THE FINISH IS LONG AND SMOOTH.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Flowering and berry set was good.
Vigorous growth happened due to high soil moisture content, which was a result of the wet winter, therefore more canopy management was required.
Rain in November and January meant that we needed less irrigation, but disease pressure was higher and stricter controls were needed.
Ideal dry and moderate conditions reigned during ripening in late January and February
Cooler March helped with hang time on the vine.
Harvest was 1 week later than normal due to late cold winter.
Stellenbosch had one off the wettest seasons in years, but wine quality is exceptional.

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

100% Cabernet Franc

PRODUCTION

1,400 cases – 8,400 bottles

ANALYSIS

Alcohol: 14,5% Vol.
pH: 3,7
Total Acidity: 5,1 g/L
Residual Sugar: 2.5 g/L