



## GLASS COLLECTION UNOAKED CHARDONNAY 2015

THE GLASS COLLECTION CHARDONNAY HAS A BRIGHT AND BRILLIANT COLOUR, WITH A SLIGHT GREEN HUE. THE WINE HAS COMPLEX AROMAS OF CITRUS, PAPAYA, MELON AND PEAR. ON THE PALATE, IT DISPLAYS A BEAUTIFUL, ROUND AND COMFORTING TEXTURE WITH WONDERFUL LENGTH AND INTENSE FRUIT COMPLEXITY.

### WEATHER CONDITIONS – Simonsberg, Stellenbosch

Great year although “fast”.

Yields for Chardonnay were high.

Thanks to sufficient cold units, full dormancy break was achieved.

Bud break occurred 2 weeks early.

Warmer days and cooler nights in December caused harvest to be 2 weeks early.

Low pH levels and good acids characterise the harvest.

### 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

3,333 cases – 20,000 bottles

### ANALYSIS

Alcohol: 13.5% Vol.

pH: 3,4

Total Acidity: 5,7 g/L

Residual Sugar: 2g/L

