



GLASS COLLECTION UNOAKED CHARDONNAY 2019

THE GLASS COLLECTION CHARDONNAY HAS A BRIGHT AND BRILLIANT COLOUR WITH A SLIGHT GREEN HUE. THE WINE HAS COMPLEX AROMAS OF CITRUS PEEL, PEAR DROP, STEM GINGER AND HONEY SUCKLE. ON THE PALATE THERE IS A BEAUTIFUL ROUND COMFORTING TEXTURE WITH WONDERFUL LENGTH AND INTENSE FRUIT COMPLEXITY.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Winter was cold and wet which helped replenish soil moisture after the drought. Although we had a cool spring, we still had good bud burst, but the crop was looking a bit small after flowering.

Veraison started earlier than usual.

Cool conditions were followed by intense heat in early February which accelerated the ripening of the early varieties.

Cool weather and good rainfall in March slowed the ripening of the late varieties, giving us a three-week break during harvest.

The harvest was smaller than previous years but of very high quality.

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

8,216 cases - 49,300 bottles

ANALYSIS

Alcohol: 13% Vol.

pH: 3,33

Total Acidity: 5,4 g/L

Residual Sugar: 2 g/L

